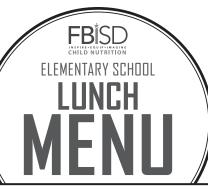


Lunch Hours 10:15 a.m. - 1:00 p.m.

Student Prices

Daily.....\$2.25 Daily (Reduced).....\$0.40 Weekly (Reduced)......\$2.00

Adult Prices



Menu subject to change based on availability.

Assorted items are available at à la carte prices. Kindergarten students may either be served a daily lunch entrée of their choosing (complete with assorted side dishes), or request to be served a Complete with assorted side dishes), or request to be served a Salad Entrée instead (available everyday). Lunch entrée offerings will always include at least one vegetarian option to choose from. Students will be offered milk with their lunch selections. All meals served by Fort Bend ISD are nut cautious and pork-free. Lunch Meal Calories: Minimum 550 calories, Maximum 650 calories. For more information, contact the Fort Bend ISD Child Nutrition Office. **Phone:** (281) 634-1855 **Online:** www.fortbendisd.com/childnutrition

MONDAY WEDNESDAY TUESDAY THURSDAY FRIDAY

Pretzel Dog

2

Chicken Nuggets

Chef P's Mac & Cheese

served with:

Potato wedges, carrot sticks with ranch dressing, fruit of the day, and choice of milk Oven Roasted Chicken

Cheeseburger or Hamburger Mozzarella Sticks with Marinara

Baked beans, lettuce & tomato cup, fruit of the day, and choice of milk

BBQ Chopped Beef Sandwich

Popcorn Chicken

Mac N Cheese Grilled Cheese Sandwich

Cheese

Lasagna

served with:

Sweet potato fries, celery sticks with ranch dressing, fruit of the day, and choice of milk

Turkey Ham, Egg, & Cheese

Breakfast for Lunch Day

Croissant Sunbutter & Apple Roll Dog

served with:

Tater tots, steamed broccoli, fruit of the day, and choice of milk

Steak Fingers & Gravy

Pepperoni Pi778

Cheese Pizza

Local Harvest Featured Recipe*

NATIONAL SCHOOL LUNCH WEEK

served with:

Buttered toast, mashed potatoes, salad pizzazz, fruit of the day, and choice of milk

9

★ ★ NATIONAL SCHOOL LUNCH WEEK **★**

Beefy Frito Pie Chicken Meatless

Frito Pie

served with:

Wheat roll, potato wedges, carrot sticks with ranch dressing, fruit of the day, and choice of milk

10

OR Cheeseburger or Hamburger

Cheese Quesadilla

Baja

Fish Tacos

Spanish rice, beans a la charra, lettuce & tomato cup, fruit of the day, and choice of milk

Local Harvest Day See cafeteria for details

Reef

Lasagna

Popcorn Chicken

served with Wheat roll, seasoned corn, celery sticks with ranch dressing, fruit of the day, and choice of milk Breakfast for Lunch Day (Every Thursday)

Honey Chicken Biscuit

Egg & Cheese Biscuit Dog

Tater tots, steamed broccoli, fruit of the day, and choice of milk

Spaghetti & Meatballs

Pepperoni Cheese Pizza Pizza

served with:

Garlic toast, steamed carrots, ratatouille*, salad pizzazz, fruit of the day, and choice of milk

Nuggets

Reef Nachos Chicken Nuggets

Cheese Nachos

Spanish rice, potato wedges, carrot sticks with ranch dressing, fruit of the day, and choice of milk

BBQ Chicken **OR**

Cheeseburger Chef P's Mac & Cheese or Hamburger

Wheat roll, baked beans, lettuce & tomato cup, fruit of the day, and choice of milk

Beef Street Tacos

Popcorn Chicken & wheat roll

Grilled Cheese Sandwich

Brown rice, sweet potato fries, celery sticks with ranch dressing, fruit of the day, and choice of milk

Breakfast for Lunch Day

Corn Dog

Egg & Cheese Croissant Dog

Tater tots, steamed broccoli, fruit of the day, and choice of milk

Student Holiday

23

Pretzel Dog

Chicken Nuggets & wheat roll

Chef P's Mac & Cheese

served with:

Potato wedges, carrot sticks with ranch dressing, fruit of the day, and choice of milk

Oven Roasted Chicken

Cheeseburger or Hamburger

Mozzarella Sticks with Marinara

served with: Raked heans lettuce Stomato cun

fruit of the day, and choice of milk

BBQ Chopped Beef Sandwich

Popcorn Chicken & wheat roll

Mac N Cheese Grilled Cheese Sandwich

served with:

Sweet potato fries, celery sticks with ranch dressing, fruit of the day, and choice of milk

(Every Thursday)

Turkey Ham, Egg, & Cheese

Breakfast for Lunch Day

Croissant Sunbutter & Apple Roll

Dog

served with:

Uns

Tater tots steamed broccoli fruit of the day, and choice of milk

Steak Fingers & Gravy

Pepperoni Pizza

Cheese Pizza

served with:

Buttered toast, mashed potatoes, salad pizzazz, fruit of the day, and choice of milk

30

Beefy Frito Pie

Chicken Nuggets

Meatless Frito Pie

Wheat roll, potato wedges, carrot sticks with ranch dressing, fruit of the day, and choice of milk

Baja

Cheeseburger or Hamburger

Cheese Quesadilla

Fish Tacos

Spanish rice, beans a la charra, lettuce & tomato cup, fruit of the day, and choice of milk **CHEF INSPIRED** SALADS

SALAD OF THE DAY -

MONDAY: SOUTHWEST CHICKEN TUESDAY: CHEF **WEDNESDAY**: FAJITA CHICKEN THURSDAY: CHEF FRIDAY: SOUTHWEST CHICKEN

LUNCH MENU GUIDE

Select an Entrée of the Day OR Yo-Go-Go Combo Meal

- STEP 2 -

View side dishes below (made available daily with every meal choice)

ENTRÉE VEGETARIAN COMBÓ ENTRÉE

SIDE DISHES



HARVEST OF THE MONTH WORD SEARCH

There are many different types of peppers of all shapes, sizes, and colors. Their flavors range from sweet and mild, to spicy and hot! See how many types of peppers you can find in this month's puzzle below.

ANAHEIM Arbol Banana				BELL CHERRY GHOST				HABANERO Jalapeno Pepperoncini					POBLAND ROCOTO SERRAND			
	Н	Т	В	В	Ι	G	0	F	В	N	J	Р	U	0	R	
	W	Ε	G	Х	Н	Μ	Q	R	D	Z	Ε	Τ	Ν	Ε	U	
	Μ	Z	J	S	М	L	В	D	Ε	Ρ	J	Α	Μ	R	G	
	0	Ν	Ε	Ρ	Α	L	Α	J	Ρ	Ν	L	J	0	R	Υ	
	Τ	Х	В	K	S	E	Q	Ε	P	В	Α	С	F	Ζ	С	
	F	S	Н	Α	L	В	R	S	0	Х	0	В	\forall	Α	Н	
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	R	G	Ε	Υ	N	С	Τ	V	D	Ρ	Н	Ν	Н	Ν	0	
	D	0	K	E	S	Ν	J	W	F	Х	D	Τ	В	Α	L	

Turkey Stuffed Peppers Ingredients:

I lb lean ground turkey
I garlic clove, minced
I/4 onion, minced
I Tbsp chopped cilantro or parsley
I tsp garlic powder
I tsp cumin powder
I tsp kosher salt
3 large sweet red bell peppers, washed
I cup fat free chicken broth
I/4 cup tomato sauce
I 1/2 cups cooked brown rice
Olive oil spray
6 Tbsp part skim shredded cheddar cheese

Directions:

Heat oven to 400 degrees Fahrenheit. Lightly spray olive oil spray in a medium nonstick skillet and heat on medium heat. Add onion, garlic, and cilantro and saute about 2 minutes. Add ground turkey, salt, garlic powder, and cumin, and cook meat for 4-5 minutes until it is completely cooked through. Add 1/4 cup of tomato sauce and 1/2 cup of chicken broth, mix well, and simmer on low for about 5 minutes. Combine cooked rice and meat together. Cut the bell peppers in half lengthwise, and remove all seeds.

Spoon 2/3 cup meat mixture into each pepper half and place in a 9x/3-inch baking dish. Top each with 1 Tbsp cheese. Pour the remainder of the chicken broth on the bottom of the pan. Cover tightly with aluminum foil and bake for about 45 minutes. Carefully remove the foil and serve right away.

HARVEST of the MONTH // BELL PEPPER

Bell peppers can be found year round, but peak growing seasons in Texas are May-June, and again from August-November. When picking bell peppers, choose firm, shiny, unblemished peppers free of wrinkles. Store peppers in a plastic bag in the refrigerator for up to 5 days.



Fort Bend Independent School District
Child Nutrition Department

555 Julie Rivers Drive Sugar Land, Texas 77478 (281) 634-1855 www.FortBendISD.com

Uvalde

FBISD is an equal opportunity employer.