

Menu Info		Name : May 2022 Academia Cesar Chavez Lunch Menu					
		Age Group : PreK-8		Meal : Lunch		Meal Pattern : NSLP / SSO	
		Monday, May 2, 2022	Tuesday, May 3, 2022	Wednesday, May 4, 2022	Thursday, May 5, 2022	Friday, May 6, 2022	
Week VI		Premium Chicken Nuggets	Cheese Quesadilla	Classic Hamburger	Sweet & Sour Chicken	Fresh Hot Delivered Pizza	
Hot Meal		Ketchup Pretzel Goldfish & Baby Carrots Crisp Varietal Apple Choice Milk	Sour cream & Cholula Hot Sauce Cheesy Refried Beans Banana Choice Milk	Fresh Bakery Bun & Ketchup Creamy Coleslaw Cool Ranch Doritos Chilled Peaches Cup & Choice Milk	Steamed & Seasoned Rice Fortune Cookie Fresh Broccoli & Dip Mixed Berry Cup & Choice Milk	Crispy Cubes & Ketchup Fresh Pears Choice Milk	
Week I		Louisiana Chicken Sandwich	All Beef Hot Dog	Mini Chicken Tacos	Burrito Bowl	Fresh Hot Delivered Pizza	
Hot Meal		WG Bun, Pickle Rounds w/ CKC New Orleans Sauce Oven Fries & Ketchup Crisp Varietal Apple & Choice Milk	WG Bun & Ketchup Crunchy Cheetos Grape Tomatoes Banana & Choice Milk	Mixed Greens Salad & Dressing Fresh Pears Elf Grahams Choice Milk	Brown Rice w/Seasoned Beef Shred Chz, Lettuce, CKC Youza Sauce Chilled Black Beans Chilled Peaches Cup & Choice Milk	Sliced Cucumbers w/Ranch Fresh Citrus Fruit Choice Milk	
Week II		Golden Corn Dog w/ Ketchup	Yahya! Boneless Chicken Wings	Meatball Sub w/Mozzarella	Walking Taco	Fresh Hot Delivered Pizza	
Hot Meal		Celery Sticks & Dip Crisp Varietal Apple Choice Milk	Honey Mustard Mild Buffalo Dressed Crisp Broccoli Crispy Mini Wafers Banana & Choice Milk	Mashed Potatoes Mixed Berry Animal Crackers Chilled Peaches Cup Choice Milk	Nacho Chz Doritos, Seasoned Beef Shred Lettuce, Chz, Cilantro & Boom Sauce Cheesy Refried Beans Mixed Berry Cup & Choice Milk	Baby Carrots & Ranch Fresh Citrus Fruit Choice Milk	
Week III		Youza Chicken Bites Wrap	Good Ole Fashioned Hamburger	Mandarin Orange Chicken	Breaded Chicken & Chz Sandwich	Fresh Hot Delivered Pizza	
Hot Meal		WG Tortilla & Chicken Bites w/ Shred Chz, Lettuce, Chopped Cilantro & CKC Youza Sauce Creamy Refried Bean Salsa Dip Crisp Varietal Apple Choice Milk	w/ Pickle Rounds & Ketchup Carrots w/Ranch WG Cool Ranch Doritos Banana & Choice Milk	Steamed Brown Rice Celery & Ranch Chilled Peaches Cup Choice Milk	Romaine Salad w/ Dressing Mixed Berry Cup Choice Milk	Seasoned Corn Fresh Pears Choice Milk	
Week IV		Lemony Garlic Chicken	Sweet & Sour Chicken	Chef Spotlight - Steve Fleming (Inventory Analyst)			
Hot Meal		Served on Warm Cilantro Rice Lime Black Bean Salad Varietal Crisp Apple Choice Milk	Steamed Rice Sugar Snap Peas Banana & Animal Crackers Choice Milk	<p>Another Pi(e) that goes on and forever Recently when thinking about buying a pie for holidays, I recalled a pie, that my dad had made when I was a kid, which I hadn't seen since moving to Minnesota 25 years ago. After calling around - and getting a few laughs and comical remarks - I discovered no one had even heard of such a pie at the half-dozen local bakeries I called. I also read this dessert was a favorite of Johnny Cash and decided if it was good enough for the "The Man In Black", then I'd just make my own! I don't recall ever baking a pie before myself, but this recipe was even easy enough for me. This recipe only takes 5, 6, or 7 ingredients, depending on what options you pick. (Note: While this isn't an exact copy, this is pretty close to the online recipes of the "Johnny Cash's Mom's" version.) -Steve</p>			
				<p align="center">Chef Steve Fleming's 'Easy Pineapple Pie' is on Page 2</p>			

*Skim and 1% milk choices offered daily.
*All Bread/Chips/Tortillas listed in the menu are whole-grain products.

Easy Pineapple Pie (Chef Steve's Recipe)

Ingredients:	Steps:
<p>* 9-inch pie crust (home-made, store-bought or graham Cracker)</p> <p>* 20 oz (or 2 1/4 cups) canned crushed pineapple in pineapple juice (include juice when preparing)</p> <p>* 8 oz regular cream cheese (This was listed as an Optional ingredient, so I decided to use it)</p> <p>* 1/2 cup unrefined sugar</p> <p>* 1/4 tsp salt</p> <p>* 4 tbsp cornstarch</p> <p>* 1/2 cup shredded coconut (Another optional ingredient, to add a layer of flavor and texture)</p>	<p>1. If it's not already, place an oven rack in the center of your oven, and preheat to 350 F.</p> <p>2. While preheating, set pie crust aside, and stir all pie filling ingredients together.</p> <p>3. Slowly pour pie filling into crust, and smooth it around to the edges.</p> <p>4. When oven is ready at 350 F, put pie in center of the tray and bake for 35 minutes.</p> <p>5. After removing from oven, cool pie about 20-30 minutes (filling should thicken a bit).</p> <p>6. After cooling, slice & serve pie. Or you can also... Serve with Cool Whip or ice cream (vanilla bean or coconut work great), if desired.</p> <p>7. (If it's not all gone...) a covered and refrigerated pie will stay fresh about 4-days, or freeze immediately to enjoy beyond that timeframe</p>

Menu Info June 2022 Menu (Subject to Change)

		Wednesday, June 1, 2022	Thursday, June 2, 2022	Friday, June 3, 2022
Week IV		Italian Dunkers w/ Red Sauce	Mongolian Meatballs	Fresh Hot Delivered Pizza
Hot Meal		Crisp Romaine Salad & Dressing	Dinner Roll	Baby Carrots
		Fresh Pears	Mashed Potatoes	Mixed Berry Cup
		Granola Bites	Chilled Peaches Cup	Choice Milk
		Choice Milk	Choice Milk	

		Monday, June 6, 2022	Tuesday, June 7, 2022	Wednesday, June 8, 2022	Thursday, June 9, 2022	Friday, June 10, 2022
Week V		Mozzarella Burger	Chicken & Waffle	Creamy Mac & Cheese	Tex Mex Wrap	Fresh Hot Delivered Pizza
Hot Meal		WG Bakery Bun & Ketchup	Chicken Tenders	Fresh Broccoli & Dip	Seasoned Beef, Tator Tots, Eggs & Cheese	Jicama Sticks w/Dip
		Sun Chips	WG Waffle, Berries w/Syrup	Mixed Berry Cup	WG Tortilla & Chzy Refried Beans	Fresh Pears
		Baby Carrots	Fresh Sliced Cucumbers	Vanilla Wafers	Chilled Peaches Cup	Choice Milk
		Crisp Varietal Apple & Choice Milk	Banana & Choice Milk	Choice Milk	Choice Milk	

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