

**Name : March 2023 Childcare #2 Pizza Every Other Fridays Menu** **Options Provided : Hot, Hot Vegetarian, Cold & Cold Vegetarian Meals**  
**Age Group : Childcare (Ages 3-5)** **Meal : Lunch** **Meal Pattern : CACFP**

Week I	Chef Spotlight - Shannon Lilga, Human Resources Generalist		Wednesday, March 1, 2023	Thursday, March 2, 2023	Friday, March 3, 2023
	<b>Easier than you think to make and the results are so WORTH IT!</b>		<b>Taco Rice Bowl</b>	<b>Creamy Mac &amp; Cheese</b>	<b>Sweet &amp; Sour Chicken</b>
Hot Meal	We make homemade marshmallows for our Christmas Eve, along with hot chocolate and cookies before bed. We even leave a nice cup of hot cocoa and marshmallows for Santa. Now that our family is older, we still make the marshmallows and enjoy them with adult hot chocolate and use them to make s'mores dip to enjoy while we play a game or watch a movie. - Shannon		Brown Rice topped w/Seasoned Beef Served with Shred Chz, Cilantro & Crema Steamed Green Peas Banana & Milk	Mixed Dinner Salad w/Dressing Orange Wedges or Mandarin Oranges Milk	Steamed Seasoned Brown Rice Steamed Broccoli Cinnamon Apple Slices Milk
Hot Veg			<b>Cheese Quesadilla</b>	<b>Creamy Mac &amp; Cheese</b>	<b>Stuffed Breadsticks w/ Sauce</b>
Cold			<b>Turkey Bun w/Mayo</b>	<b>Chicken Caesar Wrap</b>	<b>Grilled Chicken &amp; Cheese Bun</b>
Cold Veg	'Homemade Marshmallows' recipe is on Page 2		<b>Deli Cheese Wrap</b>	<b>Cheese Sandwich on Wheat Bread</b>	<b>Egg Salad &amp; Dinner Roll</b>

Week II	Monday, March 6, 2023	Tuesday, March 7, 2023	Wednesday, March 8, 2023	Thursday, March 9, 2023	Friday, March 10, 2023
Hot Meal	<b>BBQ Beef Sandwich</b> CKC Baked Beans Diced Chilled Pears Milk	<b>Soft Shell Chicken Taco</b> WG Tortilla, Seasoned Chicken & Cheese Steamed Mixed Veggies Chilled Peaches Milk	<b>Meatball Sub w/Mozzarella</b> Sliced Cucumbers & Dip Banana Milk	<b>Brunch Lunch</b> French Toast Sticks & Syrup Tater Tots & Ketchup Orange Wedges or Mandarin Oranges Milk	<b>Fresh Hot Pizza</b> Mixed Greens Salad & Dressing Cinnamon Apple Slices Milk
Hot Veg	<b>BBQ Garden Burger</b>	<b>Creamy Mac &amp; Cheese</b>	<b>Mozzarella Pinwheel</b>	<b>French Toast Sticks &amp; Syrup</b>	<b>Fresh Hot Cheese Pizza</b>
Cold	<b>Turkey &amp; Cheddar Chz Wrap</b>	<b>Honey Mustard Chicken Bun</b>	<b>Turkey Bun w/Mayo</b>	<b>Chicken Caesar Wrap</b>	<b>Grilled Chicken &amp; Cheese Bun</b>
Cold Veg	<b>Cheese Bun</b>	<b>4.6 oz Wowbutter &amp; Jelly Sandwich</b>	<b>Deli Cheese Wrap</b>	<b>Cheese Sandwich on Wheat Bread</b>	<b>Egg Salad &amp; Dinner Roll</b>

Week III	Monday, March 13, 2023	Tuesday, March 14, 2023	Wednesday, March 15, 2023	Thursday, March 16, 2023	Friday, March 17, 2023
Hot Meal	<b>Premium Chicken Nuggets</b> Ketchup Steamed Green Beans Diced Chilled Pears Milk	<b>Mandarin Orange Chicken</b> Steamed Brown Rice Crisp Broccoli w/ Dip Chilled Peaches Milk	<b>Good Ole Fashioned Hamburger</b> Ketchup Steamed Mixed Veggies Banana Milk	<b>Cheesy Meatballs</b> WG Roll Garden Salad & Dressing Orange Wedges or Mandarin Oranges Milk	<b>Stuffed Breadsticks</b> Warm Red Sauce Glazed Carrots Cinnamon Apple Slices Milk
Hot Veg	<b>Cheese Hot Pocket w/ Italian Dip</b>	<b>Cheese Quesadilla</b>	<b>Grilled Cheese Sandwich</b>	<b>Pizza Crunchers w/ Italian Dip</b>	<b>Stuffed Breadsticks w/ Sauce</b>
Cold	<b>Turkey &amp; Cheddar Chz Wrap</b>	<b>Honey Mustard Chicken Bun</b>	<b>Turkey Bun w/Mayo</b>	<b>Chicken Caesar Wrap</b>	<b>Grilled Chicken &amp; Cheese Bun</b>
Cold Veg	<b>Cheese Bun</b>	<b>4.6 oz Wowbutter &amp; Jelly Sandwich</b>	<b>Deli Cheese Wrap</b>	<b>Cheese Sandwich on Wheat Bread</b>	<b>Egg Salad &amp; Dinner Roll</b>

Week IV	Monday, March 20, 2023	Tuesday, March 21, 2023	Wednesday, March 22, 2023	Thursday, March 23, 2023	Friday, March 24, 2023
Hot Meal	<b>Old Fashioned Sloppy Joe</b> Whole Grain Bun Steamed Mixed Veggies Diced Chilled Pears Milk	<b>Breaded Chicken Patty Sandwich</b> Bakery Bun & Ketchup Steamed Green Beans Chilled Peaches Milk	<b>Italian Dunkers</b> Dippin' Sauce Sliced Cucumbers & Ranch Banana Milk	<b>Brunch Lunch</b> Buttermilk Pancake <b>Homemade</b> Berry Burst Syrup Scrambled Eggs & Cheese, Tater Tots & Ketchup Orange Wedges or Mandarin Oranges & Milk	<b>Fresh Hot Pizza</b> Crisp Salad & Dressing Cinnamon Apple Slices Milk
Hot Veg	<b>Garden Cheeseburger</b>	<b>Cheese Quesadilla</b>	<b>Italian Dunkers w/Dippin Sauce</b>	<b>French Toast Sticks &amp; Syrup</b>	<b>Fresh Hot Cheese Pizza</b>
Cold	<b>Turkey &amp; Cheddar Chz Wrap</b>	<b>Honey Mustard Chicken Bun</b>	<b>Turkey Bun w/Mayo</b>	<b>Chicken Caesar Wrap</b>	<b>Grilled Chicken &amp; Cheese Bun</b>
Cold Veg	<b>Cheese Bun</b>	<b>4.6 oz Wowbutter &amp; Jelly Sandwich</b>	<b>Deli Cheese Wrap</b>	<b>Cheese Sandwich on Wheat Bread</b>	<b>Egg Salad &amp; Dinner Roll</b>

Week V	Monday, March 27, 2023	Tuesday, March 28, 2023	Wednesday, March 29, 2023	Thursday, March 30, 2023	Friday, March 31, 2023
Hot Meal	<b>Mozzarella Burger</b> Fresh Bakery Bun & Ketchup CKC Baked Beans Diced Chilled Pears Milk	<b>Pomodoro Meatballs</b> WG Dinner Roll Mashed Potatoes Chilled Peaches Milk	<b>Creamy Mac &amp; Cheese</b> Fresh Greens & Dressing Banana Milk	<b>Teriyaki Chicken</b> Steamed Seasoned Rice Steamed Carrots Orange Wedges or Mandarin Oranges Milk	<b>Cheese Quesadilla</b> Fresh Broccoli & Dip Cinnamon Apple Slices Milk
Hot Veg	<b>Mozzarella Veggie Burger</b>	<b>Veggie Nuggets w/ Ketchup &amp; Dinner Roll</b>	<b>Cheese Hot Pocket w/ Italian Dip</b>	<b>Grilled Cheese Sandwich</b>	<b>Cheese Quesadilla</b>
Cold	<b>Turkey &amp; Cheddar Chz Wrap</b>	<b>Honey Mustard Chicken Bun</b>	<b>Turkey Bun w/Mayo</b>	<b>Chicken Caesar Wrap</b>	<b>Grilled Chicken &amp; Cheese Bun</b>
Cold Veg	<b>Cheese Bun</b>	<b>4.6 oz Wowbutter &amp; Jelly Sandwich</b>	<b>Deli Cheese Wrap</b>	<b>Cheese Sandwich on Wheat Bread</b>	<b>Egg Salad &amp; Dinner Roll</b>

\*\*\* Hot Veg and Cold meals are served with vegetables, fruit of the day & milk.

\* Skim and 1% milk choices offered daily.  
 \* All Bread/Bread Products/Chips/Tortillas listed in the menu are Whole-grain products.  
 \* All Rice/Rice Products listed in the menu are Whole-grain brown rice products.

Homemade Marshmallows		
Ingredients:	Steps	Serves 6-7
<ul style="list-style-type: none"> <li>•1 cup cold water, divided</li> <li>•3 0.25 ounce packets unflavoured gelatin</li> <li>•1 ½ cup granulated sugar</li> <li>•1 cup light corn syrup</li> <li>•¼ teaspoon fine salt</li> <li>•2 teaspoons vanilla extract</li> <li>•2/3 cup confectioners' sugar, divided</li> </ul>	<ol style="list-style-type: none"> <li>1. Add 1/2 cup of water and all of gelatin to the bowl of a stand mixer (or extra large mixing bowl and then use a handheld electric mixer*). Let set for 10 minutes, so the gelatin blooms.</li> <li>2. While the gelatin blooms, add the granulated sugar, corn syrup, remaining 1/2 cup water, and salt to a medium saucepan and cook over medium-low heat. Whisk constantly until the sugar is dissolved. Let it simmer and bubble for about 3 minutes until the syrup becomes clear.</li> <li>3. Once the gelatin has bloomed, pour in the hot syrup mixture into the stand mixer bowl. When the syrup comes into contact with the gelatin, it may bubble up which is fine.</li> <li>4. With the whisk attachment, whisk on low for about 2 minutes. Do not increase speed until the gelatin and syrup have mixed, as it will fly out and cause burns.</li> <li>5. Once they are mixed, increase speed to high and whisk for 10 minutes or until it is really fluffy and increased in size.</li> <li>6. Add the vanilla extract and whisk for an additional minute.</li> <li>7. Generously dust a 9x13-inch pan with confectioners' sugar (use about 1/4 cup). This ensures the marshmallows do not stick and are easy to remove. If your confectioners' sugar is lumpy, I recommend sifting it.</li> <li>8. Pour the marshmallow mixture into the pan, and spread it into an even layer with a rubber spatula.</li> <li>9. Dust the top of the marshmallows with about 2 tablespoons confectioners' sugar, cover with plastic wrap, and let set for at least 8 hours, but preferably overnight.</li> <li>10. Once the marshmallows are set, dust a cutting board or flat surface with 1/4 cup or more of confectioners' sugar to prevent them from sticking.</li> <li>11. Cut the marshmallows into 1-inch squares. You should end up with 28 large marshmallows. Serve and enjoy**.</li> </ol>	

**April 2023 Menu (Subject to Change)**

Week VI	Monday, April 3, 2023	Tuesday, April 4, 2023	Wednesday, April 5, 2023	Thursday, April 6, 2023	Friday, April 7, 2023
	<b>Swedish Meatballs</b>	<b>Macaroni &amp; Meatsauce</b>	<b>Sheet Pan Curry Chicken</b>	<b>Cheeseburger</b>	<b>Fresh Hot Pizza</b>
Hot Meal	Soft Dinner Roll Steamed Green Beans Diced Chilled Pears Milk	Steamed Sweet Peas Chilled Peaches Milk	Bakery Roll Creamy Mashed Potatoes Banana Milk	Whole Grain Bun & Ketchup CKC Baked Beans Orange Wedges or Mandarin Oranges Milk	Mixed Green Salad & Dressing Cinnamon Apple Slices Milk
Hot Veg	<b>Pizza Crunchers &amp; Italian Dip</b>	<b>Mozzarella Pinwheel</b>	<b>Cheese Quesadilla</b>	<b>Garden Cheeseburger</b>	<b>Fresh Hot Cheese Pizza</b>
Cold	<b>Turkey &amp; Cheddar Chz Wrap</b>	<b>Honey Mustard Chicken Bun</b>	<b>Turkey Bun w/Mayo</b>	<b>Chicken Caesar Wrap</b>	<b>Grilled Chicken &amp; Cheese Bun</b>
Cold Veg	<b>Cheese Bun</b>	<b>4.6 oz Wowbutter &amp; Jelly Sandwich</b>	<b>Deli Cheese Wrap</b>	<b>Cheese Sandwich on Wheat Bread</b>	<b>Egg Salad &amp; Dinner Roll</b>

Week I	Monday, April 10, 2023	Tuesday, April 11, 2023	NOTES
	<b>Popcorn Chicken</b>	<b>Brunch Lunch</b>	
Hot Meal	Ketchup Whole Grain Dinner Roll Fresh Broccoli & Dip Diced Chilled Pears & Milk	Buttermilk Pancake <b>Homemade</b> Berry Burst Syrup Scrambled Eggs & Steamed Carrots Chilled Peaches & Milk	<p>*While a stand mixer is not essential, if you have one, now is the time to use it. If not, use a handheld electric mixer noting you may have to whip the mixture longer than the indicated times. **These marshmallows toast up beautifully just like, or better than, store bought ones. They are perfect for smores especially since they are square.</p> <p><b>Storage:</b> Marshmallows may be stored in an airtight container or ziptop baggie for up to 2 weeks at room temp.</p>
Hot Veg	<b>Grilled Cheese Sandwich</b>	<b>Smothered Garden Patty w/ WG Roll</b>	
Cold	<b>Turkey &amp; Cheddar Chz Wrap</b>	<b>Honey Mustard Chicken Bun</b>	
Cold Veg	<b>Cheese Bun</b>	<b>4.6 oz Wowbutter &amp; Jelly Sandwich</b>	

\* Skim and 1% milk choices offered daily.  
\* All Bread/Bread Products/Chips/Tortillas listed in the menu are Whole-grain products.  
\* All Rice/Rice Products listed in the menu are Whole-grain brown rice products.