

Carter G. Woodson K8 Lunch Menu

February 2025

Monday	Tuesday	Wednesday	Thursday	Friday
BLACK HISTORY MONTH				
February 3	February 4	February 5	February 6	February 7
Cheese or Hamburger Pizza Garden Salad Carrot Sticks w/ Ranch Pineapple Tidbits Choice of Milk	Steak & Cheese Sub Green Peas Fresh Banana Choice of Milk	Orange Chicken Bites WG Roll Steamed Broccoli Fresh Apple Choice of Milk	Chicken Taco Pinto Beans Chilled Peaches Choice of Milk	Chicken Nuggets WG Roll Sweet Yellow Corn Mandarin Oranges Choice of Milk
February 10	February 11	February 12	February 13	February 14
Cheese/Hamburger Pizza Garden Salad Carrot Sticks w/ Ranch Pineapple Tidbits Choice of Milk	Cheeseburger on WG Bun Baked Beans Fresh Banana Choice of Milk	Mac & Cheese w/ WG Roll Green Beans Roll Fresh Apple Choice of Milk	Chicken & Waffles Spinach Chilled Peaches Choice of Milk	Turkey & Cheese Sub Potato Wedges Mandarin Oranges Choice of Milk
February 17	February 18	February 19	February 20	February 21
Cheese/Hamburger Pizza Garden Salad Carrot Sticks w/ Ranch Pineapple Tidbits Choice of Milk	Beefy Nachos Pinto Beans Fresh Banana Choice of Milk	Buffalo Chicken Bites WG Roll Broccoli & Cheese Fresh Apple Choice of Milk	Beef Hot Dog Potato Wedges Chilled Peaches Choice of Milk	Chicken Legs Cornbread Green Beans Fresh Fruit Choice of Milk
February 24	February 25	February 26	February 27	February 28
Cheese/Hamburger Pizza Garden Salad Carrot Sticks w/ Ranch Pineapple Tidbits Choice of Milk	Chicken Nuggets WG Roll Green Beans Fresh Banana Choice of Milk	Cheeseburger on Bun Baked Beans Fresh Apple Choice of Milk	Corn Dog Potato Wedges Chilled Peaches Choice of Milk	Country Style Steak, Gravy, Rice, Roll Green Peas Mandarin Oranges Choice of Milk

Families Making the Connection Food Connects Us

National Nutrition Month[®] (NNM) is celebrated each March. The 2025 NNM theme is "Food Connect Us". Food connects us to our cultures, our families, and our friends. Sharing a meal is an opportunity to learn about its preparation, who made it, and how and where the ingredients were sourced. Health, traditions, and access can all impact the foods we eat. The food we eat also affects our health.

Participating in School Nutrition Programs offers students not only a nutritious meal but also an opportunity to connect with fellow students, teachers, and School Nutrition professionals. School meals can truly make a difference for students.

School meals offer choices of entrées, sides, and lowfat or fat free milk daily. Many schools participate in farm to school and feature

*Menu subject to change.

North Carolina-grown ingredients. Meals include a variety of whole grains, lean proteins, fruits, and vegetables with tasty, creative recipes that appeal to students. Try recipes from the N.C. Jr. Chef Competition, <u>https://go.ncdpi.gov/ncjrchef</u>, and N.C. K-12 Culinary Institute, <u>https://go.ncdpi.gov/nck12culinaryinstitute</u>.

Each March the Academy of Nutrition and Dietetics celebrates National Nutrition Month[®]. Plan now to celebrate with your family, at your child's school, and in the community. Find a registered dietitian nutritionist (RDN), nutrition tips, and #NNM info at <u>www.eatright.org</u>.