

Wilson DECEMBER



ACE'S CORNER

Lunch Prices Paid: \$3.00 Reduced: \$0.40



Menu is subject to change due to continued supply chain shortages.

PB&J Sandwich offered at lunch daily

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Now Hiring!! Food Service is Hiring! Work While Kids are in School Great Benefits Apply online @ www.aramark.com	Assorted fresh, frez fruits and veggies of All meals must inclu- serving	ffored daily	1 BENEFIT BAR Pizza Chicken Sandwich Turkey & Cheese Sandwich	2 CINNI-MINI French Toast w/ Sausage Chef Choice Grill Item Chef Salad
5 BLUEBERRY WAFFLE Chili & Grilled Cheese Cheeseburger Ham & Cheese Sandwich Cookies!!	6 FRUDEL Chicken Parmesan w/ Pasta Hot Dog Greek Salad	7 BREAKFAST ROUND Loaded Tater Tot Bowl Corn Dog Taco Salad	8 CINNAMON TOAST BAR Pizza Chicken Sandwich Turkey & Cheese Sandwich	9 CEREAL Riblet Sandwich w/ Fries Chef Choice Grill Item Chef Salad
12 FRENCH TOAST STICKS Popcorn Chicken w/ Cornbread Cheeseburger Ham & Cheese Sandwich	13 CEREAL Baked Potato w/ Broccoli & Cheese Hot Dog Greek Salad	14 POPTARTS Chicken & Mashed Potato Bowl Corn Dog Taco Salad	15 COCOA PUFF BAR Pizza Chicken Sandwich Turkey & Cheese Sandwich Holiday Dessert!!	¹⁶ No School E-Learning
		28	22 blidayo	

BLUE-TIFUL PRODUCE

Also used for making rich cloth and food dyes, blue fruits and veggies contain vitamin C, antioxidants, ellagic acid, polyphenols, and the flavonoid anthocyanin. Anthocyanin is an antioxidant known to have positive effects on memory and learning. Along with ellagic acid, blue foods may also offer anti-inflammatory and antiviral benefits as well as protect against heart disease and obesity. Blue foods bursting with anthocyanin, ellagic acid, and vitamin C include blueberries, blue potatoes, and blue tomatoes.

DISCOVER: BLUEBERRY

Look out for deliciously sweet yet tart blueberries this month. In season from April to late September, these flavorful berries are packed with antioxidants as well as vitamin C, calcium, and magnesium.





BLACKBERRIES: Loaded with antioxidants, fiber, & vitamin C Peak Season: Jun.-Aug.

ELDERBERRIES: Hearty dose of calcium, iron,

& potassium

Peak Season: Aug.-Sept.



BLUE CORN: Bursting with anthocyanin & protein Peak Season: Oct. - Nov.

CHALLENGE OF THE MONTH: CREATE A VEGGIE SNOWMAN





MY, OH MY, **BLUEBERRY PIE OATMEAL***

Serves 2

INGREDIENTS:

- 1 cup frozen blueberries
- 1 tbsp. water
- 1 tbsp. honey
- 1/4 tsp. vanilla extract
- 1 pinch of salt
- 1/2 tsp. cornstarch
- 1 cup dried oats 2 cups of milk



- **PREPARATION:**
- 1. In a small saucepan, combine the blueberries, water, honey, vanilla extract, and pinch of salt. Stir to combine, then sprinkle on the cornstarch and mix evenly.
- 2. Bring to a boil, then let simmer for 5 minutes, or until thickened into a compote.
- 3. While compote is cooking, boil the milk in a separate saucepan; once boiling, add in the oats and reduce the heat to medium. Let cook for 1 minute then remove from heat and let sit, covered, for 2-3 minutes.
- 4. Serve the compote on top of oatmeal and top with any additional ingredients your heart desires such as nuts. powdered sugar, or raisins and enjoy!

*DO NOT attempt to cook without adult supervision.

