



9 NEW SCHOOL RECIPES

EASY AND NEW WAYS TO SPICE UP SCHOOL MEALS.



Chicken Flatbread Bento Box



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BANANA'S FOSTER FRENCH TOAST DELIGHT

With all of the same amazing flavors of the traditional fancy dessert, but geared towards breakfast or lunch, this casserole dish is an excellent option to *jazz* up standard French Toast Sticks — New Orleans style!

Meal pattern crediting (1 serving):
1/2 cup fruit, 1.5 oz grain



PEACHY BASIL STUFFED BREAKFAST WRAP

Peaches and basil form an unlikely alliance in this mouth-watering breakfast treat; yet the vibrant licorice-like notes of basil make a beautiful match for peaches' sweetness. Add a kick of fresh jalapeno and a host of other sweet and savory ingredients and you have a literal party in your mouth!

Meal pattern crediting (1 serving):
1 oz meat/meat alternative, 1/2 cup fruit, 2 oz grain



NO BAKE RICOTTA PEACHY TART

This breakfast tart, with its combination of silky ricotta cheese and sweet peaches, paired with lemon yogurt and tart zest of lemon will wake up taste buds and make them smile!

Meal pattern crediting (1 serving):
2 oz meat/meat alternative, 1/2 cup fruit, 2 oz. grain



CHICKEN FLATBREAD BENTO BOX

From traditional Japanese cuisine to everyday mainstream, Bento Boxes are becoming more and more popular. This Bento with minty pizzazz is easy to create, packed with flavor and delivers on nutrition — without the need for utensils!

Meal pattern crediting (1 serving):
3 oz meat/meat alternative, 1/2 cup vegetables, 1 oz grain



PEACH & CHERRY CHANTILLY CHICKEN SALAD SANDWICH

This light yet flavorful twist on the traditional chicken salad sandwich marries a rainbow of flavors to deliver a sweet and savory punch in each delicious bite.

Meal pattern crediting (1 serving):
2 oz. meat/meat alternative, 1/4 cup fruit, 1/4 cup vegetables, 2 oz grain



CREAMY BUTTERMILK RANCH DRESSING

This cool, creamy, tangy, and, good enough to eat straight with a spoon dressing is perfect over a crisp romaine salad but also works great as a dip for fresh veggies or even chicken nuggets.



SPINACH POWER SALAD WITH YOGURT DRESSING

Start with a spinach base and then load it up with onion, fresh red peppers, celery and a protein packed hard-boiled egg. Drizzle with this amazing yogurt-based dressing and serve with a sprinkle of bacon bits — all combining into one colorful, hearty and texture-packed meal!

Meal pattern crediting (1 serving):
1 cup vegetable, 2 oz grain



PEACHES & CREAM TRIFLE

A fun and easy summertime (or anytime) meal that not only delivers 1 meat/ma, 1 grain and 1/2 cup serving of fruit — but it's also bursting with flavor!

Meal pattern crediting (1 serving):
1 oz meat/meat alternative, 1/2 cup fruit, 1 oz. grain



DILLY CARROTS

Finally, a recipe that will have kids clamoring to finish their veggies! Sweet baby carrots combined with fresh dill, yogurt and honey. This recipe adds an unexpected punch of flavor and goes well with every meal.

Meal pattern crediting (1 serving):
1/2 cup vegetable

Why introduce new recipes on your menu?

- On-trend, fun and tasty school meal recipes are a great way to help ensure every student is fueled and ready to learn.
- Recipes provide new ways to meet school meal guidelines.
- Each recipe includes delicious dairy products and all help to meet grain, fruit and vegetable servings too.
- The recipes are quick-scratch, easy to prepare, designed to help meet school cost constraints and are suitable for cafeteria service, grab-n-go and Breakfast in the Classroom.
- Suitable for breakfast, lunch, dinner and/or snacks.