

**Name : March 2023 New Millennium Academy Pizza Friday Lunch Menu**  
**Age Group : K-8** **Meal : Lunch** **Meal Pattern : NSLP**

Week I	Chef Spotlight - Shannon Lilga, Human Resources Generalist		Wednesday, March 1, 2023	Thursday, March 2, 2023	Friday, March 3, 2023
Hot Meal	<b>Easier than you think to make and the results are so WORTH IT!</b>		<b>Kapoon</b>	<b>Burrito Bowl</b>	<b>Fresh Hot Pizza</b>
	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		Dinner Roll	Brown Rice topped w/Seasoned Beef	Fresh Broccoli & Dip
	'Homemade Marshmallows' recipe is on Page 2		Sliced Cucumbers	Shred Chz, Lettuce & CKC Youza Sauce	Crisp Apple
			Banana	Steamed Corn & Fresh oranges	Choice Milk
		Choice Milk	Choice Milk	Choice Milk	

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>Meatball Sub w/Mozzarella</b>	<b>Hmong Sausage</b>	<b>Chicken Tinga Walking Taco</b>	<b>Breaded Chicken Sandwich</b>	<b>Fresh Hot Pizza</b>
	Steamed Green Beans	Steamed Seasoned Rice	Seasoned Chicken, Fresh Chopped Cilantro	WG Bun, Honey Sriracha Ketchup	Carrot Slims
	Cinnamon Apple Slices	Mixed Salad & Dressing	Crema & Frito Corn Chips	Steamed Corn	Crisp Apple
	Choice Milk	Chilled Pears	Seasoned Black Beans	Fresh Oranges	Choice Milk
		Choice Milk	Banana & Choice Milk	Choice Milk	

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>	<b>Beef Pretzel Dog</b>	<b>Mandarin Orange Chicken</b>	<b>Beef Pho</b>	<b>Fresh Hot Pizza</b>
	Ketchup	Seasoned Corn	Steamed Brown Rice	Dinner Roll	Sliced Cucumbers & Dip
	Cool Ranch Doritos	Chilled Pears	Steamed Broccoli	Baby Carrots & Dip	Crisp Apple
	Seasoned Black Beans	Choice Milk	Banana	Fresh Oranges	Choice Milk
Cinnamon Apple Slices & Choice Milk			Choice Milk	Choice Milk	

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>Breaded Chicken Patty Sandwich</b>	<b>Sriracha Honey Roasted Chicken Drumstick</b>	<b>Kapoon</b>	<b>Chicken Laab</b>	<b>Fresh Hot Pizza</b>
	Bakery Bun & Ketchup	Dinner Roll	WG Bakery Roll	Seasoned Rice	Baby Carrots
	Sun Chips	Mixed Greens Salad & Dressing	Steamed Corn w/Cilantro	Cucumber Slices & Iceberg Lettuce Wedge	Crisp Apple
	CKC Baked Beans	Chilled Pears	Banana	Fresh Oranges	Choice Milk
Cinnamon Apple Slices & Choice Milk		Choice Milk	Choice Milk	Choice Milk	

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>	<b>Hmong Sausage</b>	<b>Sweet &amp; Sour Chicken</b>	<b>Beef Pho</b>	<b>Fresh Hot Pizza</b>
	WG Bakery Bun & Ketchup	Seasoned Rice	Seasoned Rice	Dinner Roll	Baby Carrots
	Cool Ranch Doritos	Steamed Corn	Fresh Greens Salad & Dressing	Sliced Cucumbers	Varietal Apple
	Baked Beans	Chilled Pears	Banana	Fresh Oranges	Choice Milk
Cinnamon Apple Slices & Choice Milk		Choice Milk	Choice Milk	Choice 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		
<b>Ingredients:</b>	<b>Steps</b>	<b>Serves 6-7</b>
<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>Golden Corn Dog w/ Ketchup</b>	<b>Roasted Curry Chicken Drumstick</b>	<b>Chicken Fritters w/ Ranch Dip</b>	<b>Asian Meatballs w/Cilanto</b>	<b>Fresh Hot Pizza</b>
	Goldfish Pretzels	Steamed Seasoned Rice	Veggie Crisps	Steamed Seasoned Rice	Mixed Salad & Dressing
Hot Meal	Steamed Corn	Fresh Broccoli & Dip	Seasoned Black Beans	Cooked Carrots	Varietal Apple
	Cinnamon Apple Slices	Chilled Pears	Banana	Fresh Oranges	Choice Milk
	Choice Milk	Choice Milk	Choice Milk	Choice Milk	

Week I	Monday, April 10, 2023	Tuesday, April 11, 2023	NOTES
	<b>All Beef Hot Dog</b>	<b>Asian Chicken Leg</b>	
	WG Bun, Ketchup & Mustard	Steamed Seasoned Rice	
Hot Meal	Cool Ranch Doritos	Baby Carrots	*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.
	CKC Baked Beans	Chilled Pears	<b>Storage:</b> Marshmallows may be stored in an airtight container or ziptop baggie for up to 2 weeks at room temp.
	Cinnamon Apple Slices & Choice Milk	Choice Milk	

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