

June Lunch Menu

Mon	Tue	Wed	Thu	Fri
1 Chicken Burger & Veggies	2 Ham & perogies	3 Pasta & meat sauce	4 Ham & cheese sandwich, pickles & fruit cup	5 No School for Students
8 Hot Dogs broccoli, cauliflower & watermelon	9 Sloppy joes, carrots & celery	10 Rice & egg rolls	11 Chicken strips & veggies	12 Roast beef sandwich, pickles & fruit cup
15 Chicken Burger cucumbers & cauliflower	16 Ham & perogies	17 Special meal	18 Special meal	19 No School

A quick snack idea...



Ingredients

Peanut Butter Banana Sushi

- 1 taco-size flour tortilla gluten-free tortillas work great, too!
- 1 ripe but firm banana peeled
- 3 tablespoons peanut butter divided
- ½ cup chopped peanuts

Strawberries and Cream Banana Sushi

- 1 taco-size flour tortilla gluten-free tortillas work great, too!
- 1 ripe but firm banana peeled
- 3 tablespoons softened cream cheese divided
- 2 strawberries thinly sliced
- 2 tablespoons crushed freeze-dried strawberries

Chocolate Coconut Banana Sushi

- 1 taco-size flour tortilla gluten-free tortillas work great, too!
- 1 ripe but firm banana peeled
- 3 tablespoons Nutella divided
- 2 tablespoons shredded coconut

Instructions

1. Lay one of the tortillas flat on a cutting board, and spread 2 tablespoons of the peanut butter, cream cheese, or Nutella evenly over the top. Place the banana at the end of the tortilla. If the banana is very curved, you might need to straighten it out a bit (don't worry if it cracks some).
2. Roll the banana in the tortilla snugly—like you are rolling someone up snug in a rug! Place the tortilla seam-side-down onto the cutting board.
3. Take the remaining tablespoon of peanut butter, cream cheese, or Nutella, and spread it evenly over the top of the tortilla roll. Sprinkle top of roll with chopped peanuts, freeze-dried strawberries, or shredded coconut.
4. Slice the roll into 1-inch sushi rolls. Plate with chopsticks for added fun!