



Name: March 2023 Parnassus Preparatory School Grades 5-8 Lunch menu Options Provided : Hot, Hot Vegetarian Meals Age Group: K-8 Grades Meal:Lunch Meal Pattern: NSLP Chef Spotlight - Shannon Lilga, Human Resources Generalist Week I Wednesday, March 1, 2023 Thursday, March 2, 2023 Friday, March 3, 2023 Easier than you think to make and the results are so WORTH IT! Sweet & Sour Chicken **Burrito Bowl** Chicken Tinga Walking Taco We make homemade marshmallows for our Christmas Eve, along Seasoned Chicken, Fresh Chopped Brown Rice topped w/Seasoned Beef Steamed Seasoned Brown Rice Cilantro with hot chocolate and cookies before bed. We even leave a nice Hot Meal cup of hot cocoa and marshmallows for Santa. Now that our family Shred Chz & CKC Youza Sauce Crema & Frito Corn Chips Assorted Salad Bar 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 Assorted Salad Bar Assorted Salad Bar Crisp Apple play a game or watch a movie. Honey Grahams, Fresh Orange & Choice Banana & Choice Milk Choice Milk - Shannon Smothered Garden Pattu 'Homemade Marshmallows' recipe is on Page 2 Ouesadilla Stuffed Breadsticks w/ Sauce Hot Vea w/ WG Roll Week II Monday, March 6, 2023 Tuesday, March 7, 2023 Wednesday, March 8, 2023 Thursday, March 9, 2023 Friday, March 10, 2023 BBQ Beef Sandwich Meatball Sub w/Mozzarella Beef Fried Rice Golden Corn Dog w/ Ketchup **Brunch Lunch** Cheddar Cheese Crisps Assorted Salad Bar Double Buttermilk Pancakes Assorted Salad Bar Assorted Salad Bar Hot Meal Assorted Salad Bar Chilled Pears Banana Homemade Berry Burst Syrup Crisp Apple Choice Milk Cinnamon Apple Slices Choice Milk Fruity Yogurt Cup Choice Milk Assorted Salad Bar, Fresh Orange & Choice Milk Choice Milk Buttermilk Pancakes & Syrup Egg Fried Rice & **BBQ** Garden Burger Grilled Cheese Sandwich Cheese Ouesadilla Hot Veg w/Scrambled Eggs Cinnamon Grahams Week III Monday, March 13, 2023 Tuesday, March 14, 2023 Wednesday, March 15, 2023 Thursday, March 16, 2023 Friday, March 17, 2023 **Premium Chicken Nuggets** Sheet Pan Chicken Good Ole Fashioned Hamburger Beef Pretzel Dog Chicken Enchilada Bowl Ketchup Steamed Brown Rice w/ Pickle Rounds & Ketchup Assorted Salad Bar Corn Chips, Shred Cheese Hot Meal Assorted Salad Bar Assorted Salad Bar Assorted Salad Bar Fresh Orange Assorted Salad Bar Chilled Pears Baked Cheetos Choice Milk Crisp Apple Cinnamon Apple Slices & Choice Milk Fortune Cookie & Choice Milk Banana & Choice Milk Choice Milk Grilled Cheese Sandwich Hot Vea Cheese Hot Pocket w/ Italian Dip Cheese Ouesadilla Mozzarella Dinusheel Stuffed Breadsticks w/ Sauce Week IV Monday, March 20, 2023 Tuesday, March 21, 2023 Wednesday, March 22, 2023 Thursday, March 23, 2023 Friday, March 24, 2023 Greek Nachos
****(Student Favorite)**** **Dru Rub Roasted Chicken** Mongolian Meatballs **Breaded Chicken Patty Sandwich** Brunch Lunch Drumstick Bakery Bun & Ketchup Seasoned Meat, Corn Tortilla Chips Dinner Rolls Steamed Rice French Toast Sticks w/ Syrup Hot Meal Assorted Salad Bar Assorted Salad Bar Tatziki Sauce Assorted Salad Bar Assorted Salad Bar Cinnamon Apple Slices **Chilled Pears** Assorted Salad Bar Fresh Orange Crisp Apple Choice Milk Choice Milk Choice Milk Choice Milk Banana & Choice Milk Cheese Ouesadilla Hot Veg Garden Veggie Burger Warm Cheesu Nachos French Toast Sticks & Surup Grilled Cheese Sandwich Week V Monday, March 27, 2023 Tuesday, March 28, 2023 Wednesday, March 29, 2023 Thursday, March 30, 2023 Friday, March 31, 2023 Mozzarella Burger Pomodoro Meatballs Creamu Mac & Cheese Teriuaki Chicken Walking Taco WG Bakery Bun & Ketchup WG Dinner Roll Assorted Salad Bar Steamed Seasoned Rice Nacho Chz Doritos, Seasoned Beef Hot Meal Cool Ranch Doritos Assorted Salad Bar Assorted Salad Bar Banana w/ Shred Chz, Cilantro **Chilled Pears** Vanilla Wafers Assorted Salad Bar Assorted Salad Bar Fresh Orange Cinnamon Apple Slices & Choice Milk Choice Milk Choice Milk Fortune Cookie & Choice Milk Crisp Apple & Choice Milk Veggie Nuggets w/ Ketchup & Mozzarella Veggie Burge Cheese Hot Pocket w/ Italian Dip **Egg Fried Rice** Cheese Quesadilla Hot Veg Dinner Roll

*** Hot Vegetarian meals are served with vegetables, fruit of the day & 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.





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Homemade Marshmallows					
Ingredients: 1 cup cold water, divided 3 0.25 ounce packets unflavoured gelatin 1 ½ cup granulated sugar 1 cup light corn syrup ½ teaspoon fine salt 2 teaspoons vanilla extract	Steps Serves 6-7 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. 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. 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. 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. 5. Once they are mixed, increase speed to high and whisk for 10 minutes or until it is really fluffy and increased in size. 6. Add the vanilla extract and whisk for an additional minute. 6. 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.				
•2/3 cup confectioners' sugar, divided	8. Pour the marshmallow mixture into the pan, and spread it into an even layer with a rubber spatula. 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. 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.				
	11. Cut the marshmallows into 1-inch squares. You should end up with 28 large marshmallows. Serve and enjoy**.				

NOTES

*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.

Storage: Marshmallows may be stored in an airtight container or ziptop baggie for up to 2 weeks at room temp.

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
	Brunch Lunch	Roasted Curry Chicken Drumstick	Classic Hamburger	Chicken Fritters w/ Ranch Dip	Build Your Own Cheesy Nachos
	Buttermilk Pancakes	Fresh Bakery Roll	Fresh Bakery Bun & Ketchup	Assorted Salad Bar	Warm Cheddar Cheese Sauce, Seasoned Beef w/ Tortilla Chips
Hot Meal	Homemade Berry Burst Syrup	Assorted Salad Bar	Assorted Salad Bar	Fresh Orange	Assorted Salad Bar
	Scrambled Eggs w/ Cheese	Chilled Pears	Banana	Choice Milk	Crisp Apple
	Assorted Salad Bar, Cinnamon Apple Slices & Choice Milk	Choice Milk	Choice Milk	Cinnamon Grahams	Honey Grahams & Choice Milk
Hot Veg	Pizza Crunchers & Italian Dip	Creamy Mac & Cheese	Garden Veggie Burger	Cheese Quesadilla	Grilled Cheese Sandwich
Hot Veg	Pizza Crunchers & Italian Dip	Creamy Mac & Cheese Tuesday, April 11, 2023	Garden Veggie Burger Wednesday, April 12, 2023	Cheese Quesadilla Thursday, April 13, 2023	Grilled Cheese Sandwich Friday, April 14, 2023
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Week I	Monday, April 10, 2023	Tuesday, April 11, 2023	Wednesday, April 12, 2023	Thursday, April 13, 2023	Friday, April 14, 2023
Week I	Monday, April 10, 2023 Creamy Mac & Cheese	Tuesday, April 11, 2023 All Beef Hot Dog	Wednesday, April 12, 2023 Burrito Bowl	Thursday, April 13, 2023 Chicken Tinga Walking Taco Seasoned Chicken, Fresh Chopped	Friday, April 14, 2023 Sweet & Sour Chicken

Banana & Choice Milk

Stuffed Breadsticks w/ Sauce

Choice Milk

Hot Veg

Choice Milk

Grilled Cheese Sandwich

Quesadilla

Fortune Cookie & Choice Milk

Creamy Mac & Cheese

Granola Bites, Fresh Orange & Choice

Smothered Garden Patty

w/ WG Roll

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