



## Daily Entrées

## Burgers <br> Chicken Sandwiches Pizza Selection Nachos

Included with Every Meal
Fruit and Vegetable Choice of Milk

V= Vegetarian
(*) Contains or may contain Pork

Arbor A+ Nutrition Mission
To serve students daily:
A wide variety of fresh, nutrient rich foods Fresh fruits and vegetables, locally sourced as seasonally available
$\checkmark$ Cage free poultry with no added hormones or steroids
Fresh whole and multigrain bread, buns and baked goods
No-fat or $1 \%$ milk free from any growth hormones from local, sustainable farms
Plant based entrée options
~Arbor Management -
Make Choices for a Healthy Lifestyle!

|  |  | For more information or to "Ask the Dietitian", check out our website! |
| :---: | :---: | :---: |

Please note: Due to national supply chain disruptions and shortages, we may have to make changes to our menus with little or no notice. Please know that we are doing our best to serve meals as planned. Substitution of menu items will be communicated. We apologize in advance and thank you for understanding! This institution is an equal opportunity

## May Motion Agademy School Lunch



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## Newsletter

## Food Focus

## Fruit Pizza

Ingredients 1 tsp Vanilla Extract
1 Cup Strawberries, sliced (or kiwi, banamas, pears,
peaches, or
blueberries)
$1 / 2$ cup Butter
$1 / 2$ cup Sugar
1 tsp Vanilla Extract
1 Egg (large)
2 cups Flour
2 tsp Baking Powder
8 oz Cream Cheese, non-fat or light
$1 / 2$ cup Sugar

## Directions:

1. Wash hands with soap and water.
2. Preheat oven to $375^{\circ} \mathrm{F}$.
3. For crust, cream butter, sugar, vanilla, and egg until light and fluffy. Add flour and baking powder, mixing well.
4. Spread mixture about $1 / 8^{\prime \prime}$ thick on pizza pan, baking sheet, or $9 " \times 13$ " pan.
5. Bake 10-12 minutes or until lightly browned. Cool.
6. For spread, mix together cream cheese, sugar, and vanilla. Spread on cooled crust.
7. Arrange fruit on top of pizza. Refrigerate until serving time.
https://www.myplate.gov/recipes/suppleme ntal-nutrition-assistance-program-
snap/fruit-pizza

May is National Physical Fitness and Sports Month!

It is important to get 60 minutes per day of physical activity for kids (and 30 minutes per day for adults), to improve brain health, help manage weight, reduce the risk of disease, strengthen bones and muscles. In order to get the aclive minutes per day small changes can make a difference. Activity for just 5-10 minutes at a time adds up throughout the day.
Here are some quick ideas:
-Create recess at home, plan to try new activities or spark ideas.
-Limit screen time to encourage more activity time.
-Choose activities that are both enjoyable and accessible.
-Keep a family activity calendar.


## Jennifer Malchow, RDN, LIN

