

Anderson School Lunch Menu for January 2024

Mon	Tue	Wed	Thu	Fri
1	2	3	4	5
School Break	School Break	School Break	School Break	School Break
8	9	10	11	12
<p>Chicken Tenders with Dipping Sauces(DF) Greek Cucumber Salad(GF) French Fries Fresh Fruit(GF,DF)</p> <p>Chicken Noodle Soup(DF) Salad Bar/Build a Bowl 1% milk or skim milk</p>	<p>Sloppy Joes on a Roll(DF) Tater Tot Casserole Assorted Veggie Tray with Spinach Artichoke Dip(GF) Fresh Fruit Salad(GF,DF)</p> <p>Creamy Tomato Soup(GF) Salad Bar, Build a Bowl 1% milk or skim milk</p>	<p>Joanna's Bison Meatballs with Montana Marinara Sauce or Lentil Meatballs Cheesy Whole Grain Breadsticks Caesar Salad(GF,DF) Fruit(GF,DF)</p> <p>Broccoli Cheddar Soup Salad Bar, Build a Bowl 1% milk or skim milk</p>	<p>Blueberry Muffins Bison Lentil Chili(GF,DF) Tortilla Chips Fresh Fruit Salad(GF,DF) Veggie Tray with Ranch(GF)</p> <p>Borscht Soup(Beet Soup)(GF) Salad Bar, Build a Bowl 1% milk or skim milk</p>	<p>Friday Classroom Bingo</p> <p>Soup of the Day Salad Bar/Build a Bowl 1% milk or skim milk</p>
15	16	17	18	19
<p>Santa Fe Chicken Pita(DF) with Roasted Peppers and Onions Refried Beans with Green Chilis(GF,DF) Spanish Rice(GF) Pineapple Mango Fruit Salad with Coconut Cream(DF,GF)</p> <p>Chicken Noodle Soup(DF) Salad Bar/Build a Bowl 1% milk or skim milk</p>	<p>Local All Beef Burger or Local Local Lentil Veggie Burger Tater Tots Pesto Pasta Salad Fruit(GF,DF)</p> <p>Creamy Tomato Soup(GF) Salad Bar/Build a Bowl 1% milk or skim milk</p>	<p>Turkey Dinner(GF) Whole Wheat Dinner Rolls Mashed Potatoes Roasted Root Veggies(GF) Fruit(GF,DF) Carrot Bars</p> <p>Broccoli Cheddar Soup Salad Bar/Build a Bowl 1% milk or skim milk</p>	<p>French Toast Cheesy Egg Bites Blueberry Yogurt Parfait Purple Pirate Potatoes(GF,DF)</p> <p>Chicken Tortilla Soup(GF,DF) Salad Bar/Build a Bowl 1% milk or skim milk</p>	<p>Friday Classroom Bingo</p> <p>Soup of the Day Salad Bar/Build a Bowl 1% milk or skim milk</p>
22	23	24	25	26
<p>Thai Chicken Noodle Bowl(DF) Veggie Spring Rolls(DF) Korean Cucumber Salad(DF,GF) Fruit(GF,DF)</p> <p>Chicken Noodle Soup(DF) Salad Bar/Build a Bowl 1% milk or skim milk</p>	<p>Grilled Cheese Sandwich Creamy Tomato Soup(GF) Cherry Smoothies(GF) Carrots and Celery Sticks(GF,DF) Goldfish Crackers</p> <p>Creamy Tomato Soup(GF) Salad Bar/Build a Bowl 1% milk or skim milk</p>	<p>Mac and Cheese Honey Ham Slices(GF,DF) Honey Roasted Local Carrots(GF) Fresh Fruit Salad(GF,DF)</p> <p>Broccoli Cheddar Soup Salad Bar/Build a Bowl 1% milk or skim milk</p>	<p>Waffles and Chicken(DF) Breakfast Potato (DF,GF) Apple Nachos with Sunbutter(DF,GF) Veggie Tray with Ranch Dip</p> <p>Beef Stew(DF) Salad Bar/Build a Bowl 1% milk or skim milk</p>	<p>Friday Classroom Bingo</p> <p>Soup of the Day Salad Bar/Build a Bowl 1% milk or skim milk</p>
29	30	31		
<p>Indian Butter Chicken(GF,DF) Curried Roasted Carrots and Local Chickpeas(GF,DF) Brown Rice(GF) Coconut Fruit Salad(GF,DF)</p> <p>Chicken Noodle Soup(DF) Salad Bar/Build a Bowl 1% milk or skim milk</p>	<p>Corn Dogs or Hot Dogs(DF) Honey Baked Beans(DF,GF) Sweet Potato Waffle Fries(DF) Chefs Green Salad(GF) Fruit(GF,DF)</p> <p>Creamy Tomato Soup(GF) Salad Bar/Build a Bowl 1% milk or skim milk</p>	<p>Chicken Alfredo or Alfredo Pasta Cheesy Broccoli(GF) Garlicky Breadsticks Ambrosia Fruit Salad(GF,DF)</p> <p>Broccoli Cheddar Soup Salad Bar/Build a Bowl 1% milk or skim milk</p>		

Soup-Salad Bar-Build a Bowl Bar

Veggies:

Mixed Greens (Romaine & Spinach)
Local Carrots
Broccoli Florets
Cauliflower Florets
Celery Sticks
Cherry Tomatoes
Sliced Cucumber
Edamame
Local Beets
Cucumber
Corn

Fresh Fruit:

Seasonal Varieties

Proteins:

Vanilla Low Fat Yogurt
Fat Free Cottage Cheese
Shredded Low Fat Cheddar
Sliced Ham
Chicken Strips
Chopped Hard Boiled Eggs
Garbanzo Beans
Lentil Crunchers
Sunflower Nuts

Grains:

Wheat Croutons
Whole Grain Breadsticks
Granola(Nut Free, DF)
Quinoa
Kamut
Brown Rice

Condiments:

Italian Salad Dressing(GF,DF)
Ranch Dressing
Poppyseed Dressing(GF)

We will be serving shelf stable soy milk for dairy free allergy children-available upon request

Harvest of the Month(HOM) for January is Chickpeas and Lentils grown in Montana. Lunches served will include Lentils and Chickpeas grown in Montana. There will be opportunities for students to try and vote on salads incorporating Harvest of the month ingredients and all produce for Harvest of the Month is locally purchased. We are continuing with our Montana Made Marinara. All tomato based foods are made from locally sourced marinara sauce grown and produced in the state of Montana.

Exciting news is that Anderson School is participating in the Local Beef Program. All beef products will now be sourced from local ranchers from Pioneer Meats in Big Timber from the Todd Family Ranch. Thank you to Pioneer Meats for being our supplier of this amazing program that gives back to the community and local beef/cattle industry. We also now serve Bison exclusively raised and processed in Big Sky due to our generous local food procurement grant. This year in addition to our Salad Bar we will be including a build a bowl bar which the students will pick a grain, protein options, veggie options and different sauces to make a complete healthy meal.

If you have any questions, comments or concerns, please feel free to contact me.

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