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How Pizza Got Its Name

Some claim there are only two true pizzas — the marinara and the margherita. These two "pure" pizzas are the ones preferred by many Italians today. The marinara is the older of the two and is topped with tomato, oregano, garlic and extra virgin olive oil. It is named "marinara" because it was traditionally the food prepared by "la marinara", the seaman's wife, for her seafaring husband when he returned from fishing trips in the Bay of Naples. The margherita is topped with modest amounts of tomato sauce, mozzarella cheese and fresh basil. Tale has it that, in 1889, a baker created three different pizzas for the visit of King Umberto I and Queen Margherita of Savoy. The Queen's favorite was a pizza evoking the colors of the Italian flag — green (basil leaves), white (mozzarella) and red (tomatoes). According to the tale, this combination was named Pizza Margherita in her honor. Although those were the most preferred, today there are many variations of pizzas.



Sodexo is committed to promoting healthier food choices and encourages students and families to use the USDA MyPlate to build healthy and balanced meals.

www.liftoffsplayground.com

Fresh Pick Recipe

YUMMIEST POTATO SALAD

1 ½ lb Yukon gold potatoes

BREAKFAST MENU

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MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	Muffin with Goldfish Graham Fruit Juice / Milk	PreK visits the Cafeterial Sausage, Egg and Cheese Sandwich Powdered Donuts- classrooms Fruit Juice / Milk	Yogurt with Goldfish Graham Fruit Juice / Milk	Chocolate Chip Oatmeal Bar with Goldfish Graham Fruit Juice / Milk
Cereal with Goldfish Graham Fruit Juice / Milk	Muffin with Goldfish Graham Fruit Juice / Milk	PreK visits the Cafeterial French Toast Bites- Cafeteria only Powdered Donuts- classroom Fruit Juice / Milk	Yogurt Cup with Goldfish Graham Fruit Juice / Milk	
	Muffin with Goldfish Graham Fruit Juice / Milk	Pre-K visits the Cafeterial Sausage, Egg and Cheese Sandwich Powdered Donuts-classroom Fruit Juice / Milk	Yogurt Cup with Goldfish Graham Fruit Juice / Milk	Chocolate Chip Oatmeal Bar with Goldfish Graham Fruit Juice / Milk
Cereal with Goldfish Graham Fruit Juice / Milk	Muffin with Goldfish Graham Fruit Juice / Milk	PreK visits the cafeterial French Toast Bites-cafeteria Powdered Donuts-classroom Fruit Juice / Milk	Yogurt Cup with Goldfish Graham Fruit Juice / Milk	Chocolate Chip Oatmeal Bar with Goldfish Graham Fruit Juice / Milk
Cereal with Goldfish Graham Fruit Juice / Milk	Muffin with Goldfish Graham Fruit Juice / Milk	Pre-K visits the Cafeteria! Sausage, Egg and Cheese Sandwich Powdered Donuts-classroom Fruit Juice / Milk	Yogurt Cup with Gold- fish Graham Fruit Juice / Milk	

(do not peel) • 4 Eggs(hardboiled/separated/whites large dice) • 1 Green bell pepper(medium size/ medium dice) · 2 Green onions(sliced diagonal) 3 T Vinegar(red or white) • 6 T Salad oil(light) · Salt and pepper to taste 2 T Fresh Parsley(sliced) 1. Prepare ingredients as directed. 2. Boil potatoes in water until tender. 3. Drain potatoes and allow them to cool (may be placed in the refrigerator). 4. In medium bowl add the oil and vinegar. 5. Separate the volk from the eggs and mash yolk with the oil and vinegar to a smooth consistency. 6. Cut potatoes in large dice and add to

- yolk mixture. Add green pepper, cooked egg whites, onion, and salt and pepper.
- Gently fold the ingredients with the yolk mixture. (Note: if too dry-add equal amounts of oil and vinegar to moisten).
- 8. Garnish with the parsley. Dish can be served at room temperature or cold.

Menu Subject to Change

Please email stacie.lyman@sodexo.com with any dietary restrictions or account questions