

Snack

MAY 2025



MON	TUE	WED	THU	FRI
<p>Have you tried hummus?</p> <p>It's a delicious and creamy dip/spread and a great source of fiber, protein and heart-healthy fats!</p>			1 Cheez Its Apple Juice	2 <i>SCHOOL LUNCH HERO DAY</i> Animal Crackers String Cheese
5 Scooby Snack Crackers Milk	6 Pretzels Fresh Fruit	7 Tiger Chocolate Graham Crackers Fruit Cup	8 Strawberry Chex mix Apple Juice	9 Cinnamon Crisps Cheese Stick
12 Strawberry Snack Bar Milk	13 Goldfish Crackers Fresh Fruit	14 Honey Graham Crackers Fruit Cup	15 Cheez Its Apple Juice	16 Animal Crackers String Cheese
19 Scooby Snack Crackers Milk	20 Pretzels Fresh Fruit	21 Tiger Chocolate Graham Crackers Fruit Cup	22 Strawberry Chex mix Apple Juice	<i>HELL☀️ Summer</i>

DAILY OPTIONS

Breakfast
Breakfast Special
Whole Grain Cereal with Graham Crackers
Seasonal Whole Fresh Fruit
100% Fruit Juice
1% or Skim Milk

Rotating 3rd Entrée
Monday/Thursday
Turkey Ham and Cheese Sub
Tuesday/Friday
Chicken Ranch Wrap
Wednesday
Large Garden Salad with Chicken

Lunch
Lunch Special
Peanut Butter & Jelly Sandwich
Rotating 3rd Lunch Entrée
Seasonal Whole Fresh Fruit
Crispy Garden Salad
1% or Skim Milk

Vegetarian Fish Poultry Beef

We serve a pork-free menu

May is...
National Salsa Month!
May 13th National Hummus Day

MEAL PRICES

Osborn Students:
All complete meals at no cost
Milk \$0.50

Adults/Visitors:
Breakfast \$2.75
Lunch \$4.75
Cash/Check Accepted

Menu items may change due to availability. This institution is an equal opportunity provider. Questions? Call the Child Nutrition Office at 602-707-2020

SCAN HERE!

 @nutriliciousosborn

Mango Tango Black Bean Salsa

Ingredients:
1 mango, 1/4 c. onion, finely chopped, 1/4 c. fresh cilantro, coarsely chopped, 1 (15 oz.) can black beans, drained and rinsed, 2 T. lime juice, 1 (7 oz.) can whole kernel corn with peppers, drained, 1 tsp. garlic salt, and 1/4 tsp. ground cumin.



Directions:
Wash and peel the mango, then cut in half length wise. Throw away the seed. Cut into 3/4-inch cubes. In a medium bowl, combine all ingredients and mix well. Refrigerate until ready to use. Serve with tortilla chips.