

## April 2024 Freedom Preparatory Academy Provo K-5 Lunch Menu



8

Monday	Tuesday	Wednesday	Thursday	Friday
1	2	Spring Break	4	5
8	9	10	11	12
Bean & Cheese Burrito	Pizza	Hamburger on a Bun	Roast Turkey,	Mozzarella Sticks
Salsa	w/marinara dip	Lettuce, Tomatoes & Cucumbers	Mashed Potatoes and Gravy	Marinara Dip
Spanish Rice	Parmesan Garlic Roll	Baby Carrots/ranch	Dinner Roll	Marinated Carrot Coins
Corn	Steamed Vegetable Medley	BBQ Beans	Steamed Broccoli	Pears
Mandarin Oranges	Applesauce	Apricots	Peaches	Fresh Fruit
Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit	Tiger Bites Grahams
15	16	17	18	19
Malibu Chicken Sandwich	Pizza	Tacos	Lasagna	Deli Sub Sandwich
Confetti Fries	w/marinara dip	Pico de Gallo	Breadstick	Baby Carrots/Ranch
3-Bean Salad	Parmesan Garlic Roll	Bean & Corn Salsa	Steamed Italian Vegetables	Sunchips
Peaches	Celery Cucumber Salad	Spanish Rice	Applesauce	Mandarin Oranges
Fresh Fruit	Pears	Mixed Fruit	Fresh Fruit	Fresh Fruit
	Fresh Fruit	Fresh Fruit		
22	23	24	25	26
Cheese Quesadilla	Pizza	Gold Medal Mile Walk to <b>NEW ZEALAND!</b>	Korean BBQ Chicken Legs	Half Day
Black Beans	w/marinara dip	Meat Pie	Fried Rice	Chicken Tenders
Pico de Gallo	Vegetable Medley	Glazed Carrots	Stir-fried Vegetables	Confetti Fries
Corn	Garlic Roll	Peaches	Mandarin Oranges	Carrots/Ranch
Applesauce	Pears	Kiwi	Fresh Fruit	Pineapple
Fresh Fruit	Fresh Fruit	Berry Ambrosia		Fresh Fruit
29	30	and the second second second		
BBQ Riblet Sandwich	Pizza		We offer second helpings of	<u>Prices</u>
Baked Beans	w/marinara dip		vegetables & fruit.	K-5 – \$2.90
Corn	Spinach Salad		Fresh Fruits offered this month:	Adult - \$4.10
Pears Fresh Fruit	Garlic Roll Peaches		Grapes, Apples, Oranges, Bananas,	Extra Milk - \$0.50
Fresh Fruit	Peacnes Fresh Fruit		Pineapple, Pears, Strawberries, and	Milk is included in the price of
un en	riesii riuit		more.	meals.
man d	2		Tossed Side Salads offered daily	modis.
			1033eu Side Galaus Olleleu dally	1

The best way to build a healthful eating plan with plenty of antioxidants is to eat well-balanced meals and snacks each day and to enjoy a wide variety of foods. For most children and adults, eating at least 2 cups of fruits and  $2\frac{1}{2}$  to 3 cups of vegetables daily is a good start for healthy living.





## **April 2024**Freedom Preparatory Academy Provo K-5 Breakfast Menu



Monday	Tuesday	Wednesday	Thursday	Friday
1	2		4	5
8	9	10	11	12
UBR	Pancakes	Egg & Sausage Muffin Sandwich	Apple-Cinnamon Baked Oatmeal	Blueberry Oat Bars
(Ultimate Breakfast Round)	Compote			
15	16	17	18	19
Bagel & Cream Cheese or PB&J	Dutch Waffles	Scrambled Eggs w/sausage	Berry & Yogurt Parfait	Banana Muffin
	with Berry Compote	Wheat Toast	Granola	
			Wheat Toast	
22	23	24	25	26
WG Cereal	Breakfast on a Stick	Ham, Egg & Potato Breakfast Burrito	Biscuits and Sausage Gravy	Pumpkin Muffin
29	30	All meals include milk and fruit.		<u>Prices</u>
Cinni-Mini	Breakfast Pizza		This institution is an equal enportunity	K-5 - \$1.70
		Additional items offered: HB egg,	This institution is an equal opportunity	Adult - \$3.00
		Cottage cheese, yogurt & string	provider.	Extra Milk - \$0.50
		cheese.		All meals include MILK

## **Antioxidants Protect Healthy Cells**

- The process of oxidation in the human body produces unstable chemicals called free radicals, which damage cell membranes and DNA.
- Free radicals have been linked to a variety of diseases (including heart disease, certain cancers, vision and aging problems). They are produced from exposure to things such as UV rays from the sun, pollution, and smoking.
- Antioxidants are compounds in foods that neutralize free radicals and help protect healthy cells from damage.
- Antioxidant supplements do not appear to work as well as the naturally occurring antioxidants in foods such as fruits and vegetables.

## **Sources of Antioxidants**

It's good to get a variety of antioxidants from different sources. Some of the best sources of antioxidants are deep-colored fruits and vegetables including:

Sweet potatoes, spinach and other dark leafy green vegetables, carrots, pumpkin, tomatoes, winter squash, broccoli, grapes, berries, eggplant, pomegranate, cherries, mangoes, apricots, watermelon, and peppers.

Other foods with different kinds of antioxidants or that are major sources of nutrients that are used to make antioxidants include:



Brussels sprouts, leeks, onions, garlic, turmeric, ginger, pepper, nuts, seeds, citrus fruits, apples, cabbage, cauliflower, legumes (such as lentils, beans & dried peas), corn, bananas, pineapple, whole grains, kiwi, avocados, seafood, lean dairy, lean meat, *dark* chocolate, Brazil nuts, and more.