

Did you know that TUSD offers ALL the elements of a healthy diet to keep your kids strong & healthy?



Please visit tusd.nutrislice.com/menu to access school menus.

- Select your school
- View interactive menus
- Download & print menus
- Food allergen & nutrition information provided
- Translation options
- Nutrislice app available on Google Play or App Store
- Ask Alexa "Whats for lunch today?"



This institution is an equal opportunity provider.

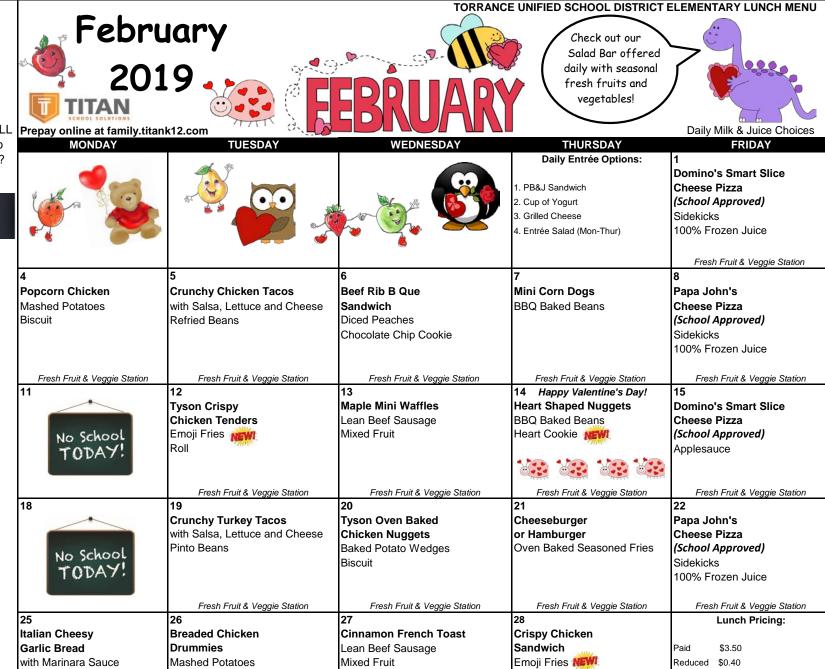
Fresh Apple Slices

Fresh Fruit & Veggie Station

Roll

Crispy Treat

Fresh Fruit & Veggie Station

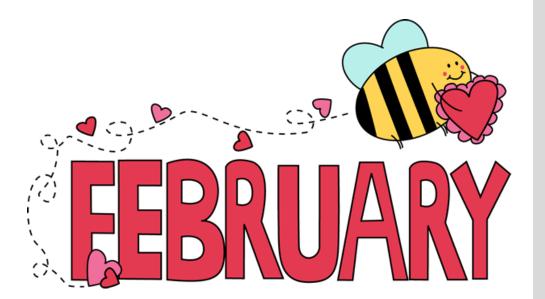


Fresh Fruit & Veggie Station

\$0.50

Fresh Fruit & Veggie Station

**Menu Subject to Change



February 4th is National Homemade Soup Day

Before the era of modern transportation, soup was a product of regionally available foods. For this reason, there are thousands of soup recipes available today. Many soups also have medicinal purposes. What was once considered a wives'tale, chicken soup now has the backing of the scientific community with helping relieve the symptoms of the common cold. Scientists believe that a bowl of the soup may reduce inflammation of the lungs. It is thought that chicken soup slows down the activity of white blood cells that can cause the inflammation.

Hearty Chicken Noodle Soup Recipe

- -1 tbs. extra-virgin olive oil
- -Pinch crushed red pepper flakes
- -6 whole sprigs chopped flat-leaf parsley
- -2 cups, whole-wheat extra-wide noodle style pasta
- -1 1/2 pounds bone-in chicken breasts, skin removed
- -8 cups low-sodium chicken broth
- -2 carrots, sliced (1 cup)
- -2 tbs. grated Parmesan, plus extra for passing

- -1 onion, chopped
- -6 strips lemon zest
- -Kosher salt
- -3 cups baby spinach
- -Lemon juice
- -2 stalks celery, sliced

Directions:

- 1. Heat the oil in a Dutch oven set over medium heat. Add the onion and crushed red pepper flakes and cook until the onions begin to soften. Add the herbs, lemon zest, broth, and 2 cups of water. Bring to a very gentle simmer and simmer until the chicken is just cooked through, about 8 minutes.
- 2. Meanwhile, add the sliced carrots and celery to the broth and season with salt, to taste. Continue to simmer until the vegetables are just tender, 5 minutes. Stir in the noodles and cook until just all dente, about 5 minutes. Stir in the baby spinach and Parmesan until the spinach is wilted. Stir in lemon juice, to taste. Ladle the soup into serving bowls and serve with additional Parmesan for passing.

Activity Corner

