

Day 1	Day 2	Day 3	Day 4	Day 5
<p>Breakfast:</p> <ul style="list-style-type: none"> • Rice Chex • Fresh Fruit • Milk <p>Lunch:</p> <ul style="list-style-type: none"> • Jerk Chicken Jasmine Rice •Green Peas •Fresh Fruit <p>Snack:</p> <ul style="list-style-type: none"> • GF Banana Bread • Fresh Cut Fruit 	<p>Breakfast:</p> <ul style="list-style-type: none"> • Gf Bagel and Butter • Fresh Fruit • Milk <p>Lunch:</p> <ul style="list-style-type: none"> GF Pizza • Broccoli •Fresh Fruit <p>Snack:</p> <ul style="list-style-type: none"> • Peach Yogurt • Fresh Cut Fruit 	<p>Breakfast:</p> <ul style="list-style-type: none"> • GF OatMuffin • Fresh Fruit • Milk <p>Lunch:</p> <ul style="list-style-type: none"> • GF Crispy Chicken Bites • GF Bun Green Beans •Fresh Fruit <p>Snack:</p> <ul style="list-style-type: none"> • Green Goddess/Celery & Carrots • Fresh Cut Fruit 	<p>Breakfast:</p> <ul style="list-style-type: none"> • GF Berry Strata • Fresh Fruit • Milk <p>Lunch:</p> <ul style="list-style-type: none"> • Beef Bolognese • GF Pasta • Mixed Vegetables •Fresh Fruit <p>Snack:</p> <ul style="list-style-type: none"> • Cheese Cubes and GF Bread •Fresh Cut Fruit 	<p>Breakfast:</p> <ul style="list-style-type: none"> • GF Corn Muffin • Fresh Fruit • Milk <p>Lunch:</p> <ul style="list-style-type: none"> Cheesy Scrambled Eggs •GF Bun • Home Fries w/ peppers and onions •Fresh Fruit <p>Snack:</p> <ul style="list-style-type: none"> • Roasted Banana Applesauce • Fresh Cut Fruit
<p>Ingredients:</p> <p>Br: Rice Chex</p> <p>Ln: Chicken, jasmine rice, green peas, tomato sauce, gf soy sauce, brown sugar, thyme, bell peppers, allspice, ginger, garlic, onions, mild chili powder, apple cider vinegar, oil, salt, pepper</p> <p>Sn: Gf flour, Banana, brown sugar, baking soda, baking powder, eggs, milk</p>	<p>Ingredients:</p> <p>Br: Gf Bagel, butter</p> <p>Ln: GF Flatbread, Broccoli, mozzarella, tomato sauce, basil, parsley, oregano, garlic, salt, pepper</p> <p>Sn: Yogurt, peaches, honey</p>	<p>Ingredients:</p> <p>Br: GF flour, oats, maple, milk, eggs, baking soda, baking powder, brown sugar, cinnamon</p> <p>Ln: Chicken, GF Bun, Green Beans, GF breadcrumbs, yogurt, chili powder, garlic, honey, mustard, paprika, apple cider vinegar, oregano, parsley, salt, pepper, oil</p> <p>Sn: Sour cream, parsley, garlic, olive oil, celery, carrots</p>	<p>Ingredients:</p> <p>Br: Gf bread, berries, eggs, milk, brown sugar</p> <p>Ln: GF Pasta, Beef, corn, peas, carrots, Parmesan, tomato sauce, basil, parsley, oregano, garlic, salt, pepper, oil,</p> <p>Sn: GF Bread, mozzarella</p>	<p>Ingredients:</p> <p>Br: Corn meal, gf flour, baking soda, baking powder, milk,</p> <p>Ln: Eggs, GF Bun, cheddar cheese, potatoes, onions, bell peppers, paprika, salt, pepper, oil</p> <p>Sn: Bananas, applesauce, honey, cinnamon</p>

Stuff We Have To Say

- 1 Red Rabbit is a nut free kitchen, but does not guarantee meals to be free of any other allergens. Menu items may contain or come into contact with wheat, eggs, milk, and soy. Please note, ingredients are subject to change due to market availability, and may change without prior notice.
- 2 Depending on your school agreement and federal reimbursements, you may not receive the breakfast or snack items listed above.
- 3 It is the responsibility of the recipient to refrigerate all items. All items should be eaten or frozen within 3 days of receipt.
- 4 Per the USDA guidelines, all meals should only be eaten by students, and should be served with 8 oz of milk.

How To Enjoy

- 1 Please enjoy these meals in the order listed to best preserve freshness—as in, eat "Day 1" first, and so on.
- 2 Heat meals for 2-3 minutes in a microwave or until the internal temperature reaches 165°F.
- 3 Let meals stand for 1 minute before serving.