

Portage Township Schools-Virtual Mobile Meals

**Distribution Date:
Wednesday, April 21st**

Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast Kit & Fruit Lunch: Grilled Cheese Fruit Vegetable Milk	Breakfast Kit & Fruit Lunch: Pizza Fruit Vegetable Milk	Distribution Day Breakfast Kit & Fruit Lunch: Quesadilla Fruit Vegetable Milk	Breakfast Kit & Fruit Lunch: Uncrustable Fruit Vegetable Milk	Breakfast Kit & Fruit Lunch: Turkey Lunch Kit Fruit Vegetable & Milk Milk
Instructions	Instructions	Instructions	Instructions	Instructions
Breakfast Kit: Ready to eat. Grilled Cheese: From thawed state bake at 325°F for 10-12 minutes. Fruit: Ready to eat. Frozen Vegetable: Place in minimum amount of boiling water while still frozen. Vegetable will cool water and stop boiling. Bring to second boil and cook until tender. Milk: Keep refrigerated. The recommended storage temperature is between 33°F and 40°F. Ready to use, no preparation needed. Reseal & immediately refrigerate any unused portion for future use by the expiration date located on the container.	Breakfast Kit: Ready to eat. Pizza: Bake at 400°F for 24-26 minutes. Microwave unwrapped 2-3 minutes. Frozen Vegetable: Place in minimum amount of boiling water while still frozen. Vegetable will cool water and stop boiling. Bring to second boil and cook until tender. Fruit: Ready to eat. Milk: Keep refrigerated. The recommended storage temperature is between 33°F and 40°F. Ready to use, no preparation needed. Reseal & immediately refrigerate any unused portion for future use by the expiration date located on the container.	Breakfast Kit: Ready to eat. Cheese Quesadilla: Conventional oven: Preheat oven to 375°F. Bake on parchment paper lined pan 14-19 minutes. Red Gold Salsa: Peel back top and use. Fruit: Ready to eat. Milk: Keep refrigerated. The recommended storage temperature is between 33°F and 40°F. Ready to use, no preparation needed. Reseal & immediately refrigerate any unused portion for future use by the expiration date located on the container.	Breakfast Kit: Ready to eat. Uncrustable: Thaw at room temperature for 30-60 minutes in single layer. After thawing, sandwiches should be served in 8-10 hours. Do not microwave. Fruit: Ready to eat. Frozen Vegetable: Place in minimum amount of boiling water while still frozen. Vegetable will cool water and stop boiling. Bring to second boil and cook until tender. Milk: Keep refrigerated. The recommended storage temperature is between 33°F and 40°F. Ready to use, no preparation needed. Reseal & immediately refrigerate any unused portion for future use by the expiration date located on the container.	Breakfast Kit: Ready to eat. Turkey Lunch Kit: Ready to eat. Thaw & Serve. Fruit: Ready to eat. Frozen Vegetable: Place in minimum amount of boiling water while still frozen. Vegetable will cool water and stop boiling. Bring to second boil and cook until tender. Milk: Keep refrigerated. The recommended storage temperature is between 33°F and 40°F. Ready to use, no preparation needed. Reseal & immediately refrigerate any unused portion for future use by the expiration date located on the container.

Keep cold items refrigerated at 40°F or lower. Keep frozen items in freezer until ready to use. Cook items to proper temperature using a food thermometer and keep hot at 135 °F or higher until ready to serve. Wash hands frequently when handling food.

This institution is an equal opportunity provider.