

WELCOME TO NATIONAL SCHOOL LUNCH WEEK



Where in the world will the Dr. Franklin Perkins School students be during National School Lunch Week? You will be packing your bags for culinary adventures as you explore the cuisines of Mexico, Germany, Italy and India. You will receive your passport at lunch on Tuesday and travel stickers will be available daily to put in your passport. On Friday at the end of lunch a Foodservice Team Travel Agent will be hitting the road to give you a global goodie bag as you take off for your final classroom destination.

Our 1st taste the world destination is MEXICO



Pulled Pork Pozole - Pozole is one of Mexico's most traditional foods, dating back to pre-Hispanic times. It's traditionally made with pork and served with shredded cabbage or lettuce, onions, chile peppers, cilantro, radishes, avocado, and/or lime.

Arroz y Frijoles - "Arroz y frijoles" translates directly to "rice and beans" in English. This is a dish that is deeply embedded in the fabric of daily life and a cornerstone of Mexican cuisine.

Elote-Mexican Street Corn - In Spanish, the word "elote" means "corn". Mexican elote is corn mixed with a mayo cream sauce, topped with chili powder, cheese and lime.

Roasted Turkey Taco Entrée Salad - House roasted turkey, corn, tomato, peppers, black beans, cheddar, with poblano avocado ranch dressing, guacamole, and tortilla strips.

"Taste the World" - Mexico - Lunch Menu

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This year's National School Lunch Week theme was "Taste the World". Our students were provided passports and stickers to travel that week for lunches. Each day we took students & teachers to a different country for lunch. We traveled to Mexico for a lunch of Pulled Pork Pozole, Arroz y Frijoles and Elote. This meal was 100% scratch cooked and included the following local ingredients:

Corn, bell peppers, & onions - Harper's Farm in Lancaster

Scallions - picked from a staff's home garden in Clinton

Sweet Snack/Lunchbox Peppers - Ward's Berry Farm in Sharon

Poblano Peppers - Silverwood Organic Farm in Sherborn

Cucumbers - World Farmers in Lancaster

Gala Apple - Bolton Orchards in Bolton

Ken's Salad Dressings - Marlboro

Hood Milk – Lynnfield