## October 2025 Breakfast & Snack Menu



**EDMONDS COLLEGE** 

HEAD START AND EARLY HEAD START

**Tuesday** 

Wednesday

**Thursday** 

**Friday** 

**Roasted Beets** and Sautéed **Beet Greens** 

**Chex Cereal Peaches** 

Cheese and Crackers Mandarin Oranges WGR English Muffin w/ Sun Butter Pears

Yogurt & Peach Parfait w/ WGR Oat Topping

**WGR** Banana **Bites Orange Wedges** 

WGR English Muffin w/ Sun Butter Mini Apples

**INGREDIENTS:** 

1 Bunch beets with greens 2 Tablespoons oil, divided 2 minced garlic cloves

2 Tablespoons chopped onion (optional) Salt and pepper to taste

1 Tablespoon favorite vinegar, optional (red wine, balsamic, apple cider)

**WGR Soft Pretzel** w/ Honey Mustard **Tropical Fruit** 

Kix Cereal Mandarin Oranges

**Snack Mix** (WGR Cereal, WGR Crackers, Dried Fruit) **Peaches** 

> Yogurt Pears

> > 15

**WGR Banana muffin Mandarin Oranges** 

> Cheerios **Applesauce**

Yogurt & Pear Parfait w/ WGR Oat Topping

WGR English Muffin w/ Sun Butter **Peaches** 

**DIRECTIONS:** 

WGR Bagel w/ WGR English Muffin w **Cream Cheese** Sun Butter **Pineapple Tidbits Peaches** 

21

Snack Mix Mandarin Oranges

16 Yogurt **Mandarin Oranges** 

> Cheese and Crackers

**WGR English Muffin** 

w/ Sun Butter

**Tropical Fruit** 

WGR Soft Pretzel

w/ Honey Mustard

**Pears** 

WGR Banana Muffin **Pears** 

WGR Soft Pretzel w/ Honey Mustard Peaches

30

**Applesauce** 

Yogurt & Peach Parfait w/ WGR Oat Topping

**Mandarin Oranges** 

31

Kix Cereal **Applesauce** 

Cheese and Crackers Pears

22 WGR Bagel w/ **Cream Cheese Peaches** 

Kix Cereal

Tropical Fruit

WGR Blueberry Muffin Mini Apples

> 29 **WGR** Banana

> > **Tropical Fruit** Cheese and Crackers Orange Wedges

Muffin

Cheerios

Yogurt Pears

1. Preheat the oven to 350 degrees (175 degrees C). Wash the beets thoroughly, leaving the skins on, and remove the greens. Rinse greens, removing any large stems, and set aside. Place the beets in a small baking dish or roasting pan, and toss with 1 tablespoon of oil. If you wish to peel the beets, it is easier to do so once they have been roasted.

2. Cover with aluminum foil and bake for 45 to 60 minutes, or until a knife can slide easily through the largest beet. Hold beet with a paper towel and wipe skin off. Cut into cubes.

When the roasted beets are almost done, heat the remaining 1 tablespoon olive oil in a skillet over mediumlow heat. Add the garlic and onion, and cook for a minute. Tear the beet greens into 2 to 3 inch pieces, and add them to the skillet. Cook and stir until greens are wilted and tender. Season with salt and pepper. Serve the greens as is, and the roasted beets sliced with either your favorite vinegar, or salt and pepper.

**'WGR"** means "Whole Grain Rich" and specifies that the item contains at least 50% whole grains.

No peanut, nuts, or pork products are used in the preparation of any menu item. Milk (1% low fat) is served with every breakfast.

28 Snack mix (WGR Cereal, WGR Crackers, dried fruit) **Pears** 

WGR Soft Pretzel w/ Honey Mustard Pineapple Tidbits

**Chex Cereal Peaches** 

WGR Blueberry Bites Bananas

WGR Bagels w/ **Cream Cheese Applesauce** 

This institution is an equal opportunity provider.