PLANT-FORWARD cycle menu

In need of meatless options? Try this two-week menu plan for 3-5-year-olds where plant-based foods take center stage.

The grains in **bold** help you make sure that you're providing at least one serving of whole grain-rich per day, and recipes that are listed in **pink** are also available at cacfp.org/recipes-menus/recipes.



		MONDAY DAY 1	TUESDAY Day 2	WEDNESDAY Day 3	THURSDAY Day 4	FRIDAY Day 5
BREAKFAST	Milk	Unflavored Low-Fat or Non-Fat Milk, or Soy Milk ¹	Unflavored Low-Fat or Non-Fat Milk, or Soy Milk¹	Unflavored Low-Fat or Non-Fat Milk, or Soy Milk¹	Unflavored Low-Fat or Non-Fat Milk, or Soy Milk¹	Unflavored Low-Fat or Non-Fat Milk, or Soy Milk¹
	Fruit/Vegetable	Strawberries	Avocado Slices & Salsa	Go Bananas! Oatmeal Banana Slices	Pineapple Chunks & Shredded Coconut	Blueberries
	Grain/Meat ⁺	Sweet Potato Pancakes	Tofu Scramble	Go Bananas! Oatmeal Oatmeal	Yogurt ³	Zucchini-Banana Mini Muffins
LUNCH/SUPPER	Milk	Unflavored Low-Fat or Non-Fat Milk, or Soy Milk¹	Unflavored Low-Fat or Non-Fat Milk, or Soy Milk¹			
	Vegetable	Garden Salad	Marinara Sauce	Green Beans	Baked Sweet Potato	Afghan Salata
	Fruit/Vegetable*	Tropical Fruit Cup	Warmed Cinnamon Apples	Mandarin Oranges	Sauteed Kale	Cantaloupe
	Meat/Meat Alternate	Provolone Cheese & Hummus ²	Lentil Plantballs	Orange Tofu	BBQ Pinto Beans	Red Bean Curry
	Grain	WGR Bread	Whole Wheat Spaghetti	Brown Rice	WGR Bread Roll	Rice
SNACK	Milk					
	Vegetable	Celery Sticks				Guacamole & Carrots
	Fruit		100% Grape Juice	Teddy Bear Smoothie Strawberries & Banana	Apple Slices	
	Meat/Meat Alternate	Sunflower Seed Butter	Roasted Zesty Chickpeas	Teddy Bear Smoothie Yogurt ³		
	Grain				Pretzel Fish Crackers	WGR Crackers
		DAY 6	DAY 7	DAY 8	DAY 9	Day 10
BREAKFAST	Milk	Unflavored Low-Fat or Non-Fat Milk, or Soy Milk ¹	Unflavored Low-Fat or Non-Fat Milk, or Soy Milk ¹	Unflavored Low-Fat or Non-Fat Milk, or Soy Milk ¹	Unflavored Low-Fat or Non-Fat Milk, or Soy Milk ¹	Unflavored Low-Fat or Non-Fat Milk, or Soy Milk¹
	Fruit/Vegetable	Mango Smoothie Frozen Mango	Orange Wedges	Peachy Oatmeal Bake Peaches	Fresh Pear	Waffle Fruit Pizza Berries & Banana Slices
	Grain/Meat ⁺	Mango Smoothie Vanilla Yogurt ³	WGR French Toast	Peachy Oatmeal Bake Oats	Tofu Breakfast Sandwich Tofu, Cheese, English Muffin	Waffle Fruit Pizza WGR Waffle
LUNCH/SUPPER	Milk	Unflavored Low-Fat or Non-Fat Milk, or Soy Milk¹	Unflavored Low-Fat or Non-Fat Milk, or Soy Milk¹			
	Vegetable	Cucumber Sticks	Mashed Potatoes	Spinach-Tomato Salad	Tuscan White Bean Pasta Tomato Sauce & Carrots	Sugar Snap Peas
	Fruit / Vegetable*	Fruit & Nut Butter Pita Pockets Pear Slices	Roasted Asparagus	Sweet Potato Wedges	Sauteed Green Beans	Tropical Fruit Cup
	Meat/Meat Alternate	Fruit & Nut Butter Pita Pockets Sunflower Seed Butter	Sticky BBQ Tempeh	Black Bean Patties	Tuscan White Bean Pasta White Beans & Cheese	Chickpea Salad Sandwich Chickpea Salad
	Grain	Fruit & Nut Butter Pita Pockets WGR Pita	Brown Rice	WGR Bun	Tuscan White Bean Pasta Whole Wheat Linguine	Chickpea Salad Sandwich WGR Bread Slices
SNACK	Milk					
	Vegetable			Mexican Street Corn in a Cup Corn		Cucumbers & Baby Carrots
	Fruit		Skillet Peaches		Fresh Fruit Salad	
	Meat/Meat Alternate	Beanie Dip		Mexican Street Corn in a Cup Cheese		Yogurt-Ranch Dip ³
	Grain	WGR Crackers	Loose Granola ⁴		Graham Crackers	

1 Fluid milk alternatives must be nutritionally equivalent to cow's milk.

2 Need PFS or CN label for correct ounce equivalents per serving.

3 Yogurt must have no more than 23 grams total sugar per 6 ounces.

4 Breakfast cereal must contain no more than 6 grams of sugar per dry ounce.

+ Meat/meat alternates may be served in place of grains at breakfast no more than three times per week.

* A second, different vegetable may be served in place of fruit for lunch/supper.

