NOVEMBER 2026

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
2 Tomato Soup Pita Bread	3 Fish Tacos Avocado Crema, Corn Tortillas	4 Teriyaki Tempeh Steamed Rice, Shredded Farm Veggies	5 Baked Potatoes Bacon, Cheese, Sour Cream, Broccoli	6 *CONFERENCE DAY* *School Closed*
9 Tofu Curry Steamed Rice, Rebel Veggies	10 Autumn Taco Bowl Beef, Quinoa, Sweet Potatoes	11 *VETERANS DAY* *School Closed*	12 Pizza Party Cheese, Pepperoni, Veggie Bruschetta	13 Egg Omelets Home Fries, Potato & Radish
16 Homestyle Chicken & Dumplings	17 Nacho Fiesta Refried Beans, Cheese, Crema, Salsa	18 Chicken Pad Thai Shredded Veggies, Rice Noodles	19 Sandwich Wraps Flour Tortillas, Cheese, Turkey, Hummus	20 Spaghetti Marinara Caesar Salad
23 T H A	24 N K S G I V I N G	25 B R E A K -	26 S C H O O L C L	27 O S E D
30 Pumpkin Mushroom Bisque Brioche Rolls				

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Ingredient List

- 3 tablespoons avocado oil
- 1 pound radishes, cut into quarters
- ¼ cup yellow onion, medium diced
- ¼ cup bell pepper, any color except green, medium diced
- 3 cloves garlic, chopped
- 1 teaspoon fresh thyme leaves
- ½ teaspoon smoked paprika
- Salt & pepper to taste

Serves 6-8

RADISH HOME FRIES

Oven Method

Preheat oven to 450°. In a large mixing bowl, add quartered radishes, chopped onion and peppers, avocado oil, thyme, paprika, salt, and pepper. Toss or stir until evenly coated. On a parchment-lined sheet pan, spread the mixture out in a single layer. Roast for 15-20 minutes, or until golden brown. Transfer to a baking dish. Serve immediately or keep warm in the oven until ready to serve. Enjoy.

Stove Method

Heat oil in a skillet over medium-high. Add diced radishes, onion, peppers, and garlic and cook 10-15 minutes until browned. Season with salt, pepper, and smoked paprika. Finish with fresh thyme. Enjoy.

Radish Home Fries pair well with a yolky fried egg and sprinkled with cotija or feta cheese.

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"For November's featured recipe, Radish Home Fries, we are applying the 50/50 concept. Introducing unfamiliar vegetables mixed into well-known foods, like potatoes, is a clever way to get children to learn to appreciate veggies. Nutrient Ninja Style."
– Andrew Johnson

Anneliese Schools lovingly owns and operates a regenerative urban farm in Claremont, California called Rebel Mountain. Each week, seasonal produce is freshly harvested and delivered to our school campuses where it is cooked into daily lunches through the Nourishment Program.

REBEL MOUNTAIN FARMS

Seasonal Produce

Radishes
Carrots
Persimmons
Pomegranates
Mandarins
Leeks
Fennel
Spinach
Meyer Lemon
Apples
Brussels Sprouts
Broccoli
Cauliflower
Kale

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