

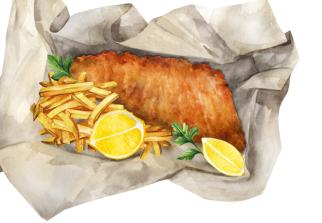
March

Hot Route & Dining Site Menu: Sauk City

Monday	Tuesday	Wednesday	Thursday	Friday
5000000	To cancel or reserve a meal: Sauk: 963-3437	NOTE: Due to product availability, meals are subject to change on occasion and without notice. Home Delivered Meals include milk.	50 0000	1
4 Goulash Wax Beans Cornbread Pineapple Orange Cake	5 Roast Pork Loin Mashed Potatoes & Gravy Corn Apple Sauce Dinner Roll		7 Beef Stew Biscuit Brussel Sprouts Apple Crisp	8
11 Swedish Meatballs over Noodles Carrots Mixed Fruit	12 BBQ Chicken Legs Cheesy Hashbrowns Baked Beans Dinner Roll Peach Crisp		14 Scalloped Potatoes & Ham Green Beans Dinner Roll Mandarin Oranges	
18 Corned Beef & Cabbage Jell-O Pears Rye Bread Shamrock Cookie	19 Meatloaf Au Gratin Potatoes Peas & Carrots Dinner Roll Fruit Cup	20	21 Chicken Parmesan Rice California Blend Veggies Pudding Cup	22 5 c c c c c c
25	26	27	28	29

Sauk Dining Site Closed March 25-29

We apologize for any inconvenience.



Health Benefits

- Fish is low in saturated fat (the bad fat) and cholesterol
- Fish is a high-quality protein source
- Vitamin D (important for maintenance of healthy bones) is found in: salmon, mackerel and sardines
- Fish contain healthy fats (omega-3 fatty acids). These fatty acids are important for our heart and brain function.
- Magnesium plays an important role in bone structure and energy production and is found in cod, salmon, halibut and mackerel
- The American Heart Association suggests eating at least 2 servings of fish per week for heart health
- The healthiest way to eat fish is baked, broiled or grilled



is for FISH



Bess' Best Tuna/Salmon Patty

INGREDIENTS:

pepper to taste

3oz canned tuna or salmon 1 egg white 1/2 T dried onion flakes **DIRECTIONS:**

Mix all ingredients together. Form into a patty and fry in a non-stick sillet until golden brown. Serves 1.

<u>Variations</u>: Use leftover potato in place of egg white for binding. For more bulk, add 1/4 cup of bread crumbs. Add different spices.

Oven Fried Fish

INGREDIENTS:

1/3 cup seasoned bread crumbs
3 T grated parmesan cheese
1/4 tsp pepper
1 1/2 pounds pan fish fillets
1/3 cup crushed corn flakes
1/2 tsp salt

butter-flavored spray

tsp = teaspoon, T = tablespoon

DIRECTIONS:

In a small bowl, combine the bread crumbs, cornflakes, parmesan cheese, salt and pepper. Coat fish with butter-flavored spray then roll in crumb mixture. Place fish on a baking sheet coated with cooking spray. Bake at 375 degrees Fahrenheit for 15-20 minutes until fish flakes easily with fork. Cooking times may be longer depending on fish thickness.

Tuna and White Bean Salad

INGREDIENTS:

2 cans chunk light tuna in water, drained

1 tsp lemon juice

1/4 cup red onion, diced

1/4 cup red bell pepper, diced

1 can white beans, drained, rinsed salt & pepper to taste

DIRECTIONS: Mix all ingredients and chill in fridge for 4 hours.

Try it served on a bed of lettuce or with crackers.