After many hours of collaboration and development, our refreshed client portal has launched! It’s one of our latest efforts in our continual quest to deliver the best-possible user experience and make our system easy to use.

Users will notice changes throughout the portal, starting with the simplified navigation and redesigned landing pages. The fly-out menus, which were previously prevalent in our lunch navigation, have been nearly eliminated.

**Client Home**

We added pertinent information that could easily have been missed by clients who log into the system on autopilot. We’ll highlight one of our newest resources and now you can find a feed of our latest blog posts and “Food News” headlines. There's also a new search box for quickly finding content on the portal.

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**Lunch Landing Page**

Now you can access all K-12 NSLP lunch menus from a single landing page, whether for 4-day, 5-day or 7-day programs or varying age groups. They’re also segmented based on planned vegetables or fruit and vegetable bar. How simple is that!? 

...Continued on page 2
It’s Here! Our Better-Than-Ever Client Portal

...Continued from page 1

Once you click on your desired age group menu, you’ll be taken to the menu pages. These look a little different too -- and include some helpful shortcuts not previously available. Click on the links at the top or bottom of the page to quickly jump to your desired block of 5 menu weeks. No more scrolling the length of the page to get to later weeks. This will come particularly in handy when we launch our full 30-week menu rotation later this year.

By clicking on the photo of the individual menu day, you can easily access the recipes for the day. Recipes are scaled to a meal count of 100 but if you want to easily scale the recipes to your specific student population, tap into our handy new CookBook. All the weekly reports, including posters featuring color images of the actual meal, are accessible by clicking on the “downloads” button for the menu week.

We’ve moved all our helpful tools into the “Toolbox” on the navigation menu. Here you’ll find DataBites™, the Promotional Calendar Creator, the CookBook, the Digitally Editable FPR, Market Baskets and the USDA Commodity Calculator. Everything you need to streamline many of your administrative tasks!

We’re always open to suggestions for making NutriStudents K-12 more user-friendly. Have an idea? Drop us a note at CustomerService@NutriStudentsK-12.com.

Schedule a Demo
Standardized recipes and pre-planned menu weeks are great but to make them even more convenient, they need to be easily scalable to your daily meal counts. Enter our crack product development team!

**Introducing our new CookBook!**

Located in our new Toolbox, the CookBook instantaneously scales our recipes to your specific student population. Simply enter a few variables on the service location and indicate the NutriStudents K-12 menu week you’re serving, and voila! Standardized recipes are now tailored to your specific site. You can view (and print) all the recipes for the week in the “multiple recipes” tab or view each recipe individually (pictured below).

The recipes are tailored by drop-down menus for:

- 4-day, 5-day or 7-day service schedule
- The age group being served
- Whether a vegetable/fruit bar is offered
- Meal counts

Each recipe will provide specific proportions for each ingredient and step-by-step preparation instructions, HACCP details, serving instructions and creditable ingredients.

**Click to schedule a demo of our latest time-saving tool today!**
Now Serving: 5 New Menu Weeks

Remember when we promised 10 new menu weeks by fall? Well, we’ve raised the bar for ourselves and are actually aiming to have 15 new menu weeks before school begins again. That means a full 30-week rotation - or 30 complete, USDA-compliant menu weeks from which to choose for your own rotation. Use our menus exclusively, or to supplement your own. There's a reason why we promise “menu freedom” for foodservice directors!

Now available for use: weeks 16-20 of student-tested and approved menus! These new menu weeks feature some of our student-favorite entrées as well as inventive entrées to hold the interest of returning students. The menu weeks include:

**Week 16**
- Tejas Meatballs
- NEW! Creamy Chicken Sabzi
- Beef Hot Dog
- NEW! BBQ Chicken Carnitas Sandwich
- NEW! Beef Pho

**Week 17**
- Pollo de la Playa
- Taj Mahal Meatballs
- NEW! Chicken Fried Rice
- NEW! Baja Fish Tacos
- Chicken Drumstick

**Week 18**
- Chicken Nuggets
- NEW! Cheese Quesadilla
- Sweet & Sour Chicken
- Tuscan Chicken Sandwich
- NEW! Beef Cornbread Casserole

**Week 19**
- NEW! Cowboy Cheddar Burger
- Chicken Fajita Spaghetti
- NEW! Beef Tater Tot Nachos
- Curry Gravy Meatballs
- NEW! Asian Baked Pork

**Week 20**
- NEW! Garden Burger
- NEW! Southwest Queso Chicken
- NEW! Sloppy Joe Mac
- Chicken & Potato Pilaf
- NEW! Ranch Mozzarella Burger

Get In Touch!
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Make This! Vegetable Quesadilla

The “What’s Cooking? USDA Mixing Bowl” is a helpful resource when you are looking for a special occasion, one-off meal to offer outside of your NutriStudents K-12 menu weeks. The veggie quesadilla is a sure-to-please offering.

Servings: 50 / Serving size: one-half quesadilla
1 serving provides 1-¼ oz equivalent meat/meat alternate, ⅛ cup vegetable, and 1 serving of grains/breads.

Ingredients:
50 Whole grain-rich tortilla, 6” soft (at least 0.9 oz)
1 lb 4 oz (3-3/4 cups 2 Tbsp) *Fresh green peppers, chopped
15 oz (2-1/2 cups) *Fresh onions, chopped
1 lb 15 oz (1 qt 3 cups or 1/2 No. 10 can) Canned black beans, drained
2 lb 1 oz (2 qt 3 cups or 1/2 No. 10 can) Canned corn, liquid packed whole kernel, drained
15 oz (2-3/4 cups) *Fresh tomatoes, diced
2 Tbsp Chili powder
2 Tbsp Ground cumin
1 Tbsp 1 tsp Onion powder
1 Tbsp 1 tsp Paprika
1 lb 9 oz (1 qt 2 1/4 cups) Reduced fat Monterey Jack cheese, shredded
1 lb 9 oz (1 qt 2 1/4 cups) Reduced fat cheddar cheese, shredded

Instructions:
1. Line 3 sheet pans (18” x 26” x 1”) with parchment paper. Place 8-9 tortillas side by side on each pan (use a total of 25 tortillas). Reserve for step 5.
2. Combine peppers, onions, black beans, and corn. Heat on medium heat for 5 minutes. Add tomatoes to vegetable mixture and drain excess liquid.
3. Add chili powder, cumin, onion powder, and paprika to vegetable mixture.
4. Sprinkle each tortilla with ¼ cup of Monterey Jack cheese.
5. Spoon 1 cup 1 Tbsp vegetable mixture on to each tortilla.
6. Sprinkle each tortilla with ¼ cup cheddar cheese.
7. Place remaining tortillas on top, pressing down gently. Spray tortillas with pan release spray to aid browning.
8. Bake until tops are golden brown: Conventional oven: 400° F for 10 minutes; Convection oven: 375° F for 7 minutes.
9. Allow quesadilla to stand for 5 minutes.
10. Cut each quesadilla in half and serve. One portion is ½ quesadilla.

Source: What’s Cooking? USDA Mixing Bowl
Preparing for a Winning Administrative Review
June 23-25: Wisconsin SNA Annual Conference in Green Bay, WI

Attending the Wisconsin SNA Annual Conference later this month? Catch our own General Manager Laurie Yohn, SNS, DTR and Jeanne Hopkins, RD, our School Relations Adviser and Registered Dietitian, present on “Preparing for a Winning Administrative Review.” Their combined expertise will put you on the road to confidence if you’re due for your USDA Administrative Review in 2019-2020.

Upcoming Trade Shows

We’re hitting the road this summer. If you’re attending any of these trade shows, stop by our booth to test drive our refreshed portal, preview our 30 complete menu weeks and enter to win a one-year free subscription to NutriStudents K-12!

- **Wisconsin SNA**
  June 23-25 in Green Bay, WI
- **Nebraska SNA**
  June 24-26 in Kearney, NE
- **Cash-Wa Healthcare & Food Show**
  July 10 in Sioux City, IA
- **SNA Annual National Conference**
  July 14-16 in St. Louis, MO
- **South Dakota SNA**
  July 23-25 in Pierre, SD
- **Minnesota SNA**
  August 4-7 in St. Cloud, MN