



Tackle two school lunch trends at once with customizable, ethnic meals.

Two of the hottest trends in K-12 cafeterias are customization and ethnic flavors. These trends mirror the foodservice experiences students have outside of school.

Many popular restaurants are built on a made-to-order model, so students are used to customizing their meals with the ingredients they like. Students have grown up having ethnic food as often as "American" food. They have never known a world where tacos and Chinese takeout weren't just as common as burgers and spaghetti.

Customizable Cuisine



Give students the base of their meal (noodles or rice) and let them choose the vegetables, protein, and sauce. The more options, the better!

Here are some easy ideas that require just a few ingredients, so even schools with limited staff, time, or kitchen space can offer ethnic flavors and customization.

Take your Meals to the Next Level

- Serve food in Chinese takeout containers
- Cook with locally sourced veggies
- Offer an assortment of sauces

> Customize with Noodles



Sesame Chicken Noodle Bowl

- For elementary students
- Kids choose their favorite vegetables
- Use multi-purpose ingredients - chicken nuggets, linguini noodles, veggies
- [Here's the recipe!](#)

DIY Noodle Bowl

- For middle school and high school students
- Students add sauce, noodles, veggies, and chicken in a to-go cup
- Students will love that it's customized *and* portable
- [Here's the recipe!](#)

> Customize with *Rice*



Teriyaki Chicken Rice Bowl

- Great for younger students
- Familiar foods in a fun new format
- Use the same chicken nuggets as the Sesame Chicken Noodle Bowl
- [Here's the recipe!](#)



Korean Chicken Stir Fry

- For more adventurous students and staff
- Sophisticated take on chicken and rice
- Packs in more flavor for a satisfying meal
- Hype up interesting ingredients on your menu
- [Here's the recipe!](#)

Interested in these ideas or products?

Contact Us