

# SELECT

February 24–March 2

## Lunch/Dinner

---

Select one entrée, two vegetables/salad, and one starch/grain to build a Balanced Plate.

## Weekly Specials

---

### Entrées

---

**Plant-Based Chorizo Crumble**

**Beef Barbacoa**

**Pork Verde**

### Vegetables

---

**Lemon Kale**

**Lime Coleslaw**

### Salad

---

**Peruvian Quinoa Salad**

### Starch/Grains

---

**Brown Rice**

**Spiced Black Beans**

**Jasmine Rice**



Hours of Operation: [hfs.uw.edu-eat](https://hfs.uw.edu/eat)

Additional nutrition information is available upon request but can also be found on NetNutrition and on menus in dining location.

*Eating raw or undercooked foods may increase the risk of foodborne illness. Menu subject to change without notice.*

## Fried Entrées/Sides

---

**Boneless Chicken Chunks**

**Chicken Chunks & Fries** – Six pieces or eight pieces

**French Fries**

## Soup

---

**Spicy Lentil Vegetable (Sun–Tue)**

**Santa Fe Tortilla (Wed–Fri)**

**Tomato Basil**

## Sauce

---

**BBQ Sauce**

## Dessert

---

**Fried Chile Plantains**



---

Hours of Operation: [hfs.uw.edu–eat](https://hfs.uw.edu/eat)

---

Additional nutrition information is available upon request but can also be found on NetNutrition and on menus in dining location.

---

*Eating raw or undercooked foods may increase the risk of foodborne illness. Menu subject to change without notice.*