GroundPro is perfect for blended dishes. We have been using it in Sloppy Joes and kids are loving it!

Food Service Director
California

Check out our full list of prepared plant-based products for K-12 operators here.

See More
Check out our Crispy Impossible Black Bean Shepherd’s Pie recipe (pictured above) here.
HOW TO INCORPORATE PLANT-BASED PRODUCTS ON YOUR MENUS

- Menu meals that include plant-based products in addition to whole-food plant-based meals that use plant-based protein sources like beans, legumes and hummus.
- Consider using a combination of legumes and plant-based meat in a recipe to keep protein high and costs low.
- Serve veggie burgers daily or weekly.
- Offer plant-based ‘chicken’ nuggets (like Rebellyous) alongside conventional chicken nuggets.
- Incorporate our K-12 recipes onto your menus regularly.
- Use plant-based ground ‘beef’ crumbles (like Deeply Rooted, GroundPro, Impossible Foods or Morningstar Farms) to replace the meat in your existing recipes for things like spaghetti, tacos, burritos, chili, etc.
- Test out recipes that utilize high-protein and approved meat alternatives like tofu and tempeh.
- Set up a sampling table for new plant-based menu items and give students the opportunity to give their feedback.
- Offer CN-labeled plant-based milk options like Ripple for students who can’t consume dairy.
- Market your plant-based offerings with helpful, educational and fun signage to get students excited.
- Focus on naming your plant-based entrée in a way that highlights the flavor and texture of the dish and avoid including words like “vegan,” “meatless,” “vegetarian” and “meat-free” in the name.

I’m really happy with my Deeply Rooted crumbles! It’s served on Meatless Monday, but I don’t emphasize the fact that it’s a meat substitute. The kids who care know it is, and the other ones just know it’s delicious! Surprisingly, the elementary kids love it the most.

Food Service Director
Middlesex County, Connecticut

SEE MORE
We have hundreds of non-proprietary recipes for K-12 food service professionals that meet the USDA guidelines available on our website here.
**K-12 success story**

On days it is served as the primary entrée, Impossible products see approximately 40% participation, which is comparable to that of animal-based entrees. By intentionally not highlighting it as exclusively a vegan/vegetarian option, it has allowed for Impossible products to appeal to vegans and meat-eats alike, driving participation rates comparable to those of animal-based meat.”

-Richfield Public Schools

**LOOKING FOR ADDITIONAL, HANDS-ON ASSISTANCE WITH YOUR PLANT-BASED MENUS?**

Our team is experienced in assisting K-12 food service professionals with their plant-based menus. Our menu of services includes

- Consulting & advisory services
- Employee & consumer engagement and messaging
- Carbon footprint assessments
- Recipe, menu & concept development
- Training & employee engagement

All of the services listed above are available at no cost to K-12 institutions that sign our Forward Food Pledge.

→ LEARN MORE

Learn more about our Forward Food Pledge and sign [here](#).

Find out more information at [forwardfood.org](http://forwardfood.org).
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