



\*Creating Global Heads with Hearts\*

# SEPTEMBER 2024

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>2.</b> Pindi Channa/ Kulcha/ Shahi Tukda	<b>3.</b> Fried Idli/ Lemon Rice/ Sambar	<b>4.</b> Matar Paneer/ Chapati/ Whole Moong Dal Salad with Vegetables and Peanut	<b>5.</b> Kala Channa/ Rice/ Boondi Raita	<b>6.</b> <b>Millet day</b> Millet and Lentil Cutlets/ Veg Coleslaw Sandwich/ Fruit Custard	<b>7.</b>	<b>8.</b>
<b>9.</b> Pao/ Bhaji/ Lobiya Chaat	<b>10.</b> Rajma/ Rice/ Toss Salad	<b>11.</b> Ghiya Channa Dal/ Chapati/ Mexican Salad	<b>12.</b> Dal Makhani/ Jeera Pulao/ Toss Salad	<b>13.</b> <b>Millet day</b> Soya Chaap Masala/ Chapati/ Millet Kheer	<b>14.</b>	<b>15.</b>
<b>16.</b> HOLIDAY	<b>17.</b> Kadi Pakora/ Rice/ Papad	<b>18.</b> Mix Veg/Parantha/ Chickpea Salad	<b>19.</b> Navrattan Biryani/ Bottle Gourd Raita / Beetroot Cutlet	<b>20.</b> Dhaba Dal/ Chapati/ Jeera Aloo	<b>21.</b>	<b>22.</b>
<b>23.</b> Khatta Meetha Petha/ Poori/ Halwa	<b>24.</b> White Channa/ Rice/ Fryums	<b>25.</b> Veg Kofta Curry/ Chapati/ Shahi Tukda	<b>26.</b> Veggie Pasta/ Cottage Cheese and Corn Sandwich/ Cookies	<b>27.</b> Vada/Sambar/ Aloo Bonda	<b>28.</b>	<b>29.</b>
<b>30.</b> Shahi Paneer/ Chapati/ Jhalmuri						

