VEGETABLE SUBGROUPS

Schools must offer vegetables daily as part of the lunch menu. Fresh, frozen or canned vegetables and dry beans and peas (legumes) may be offered to meet this requirement. All vegetables are credited based on their volume as served, except that 1 cup of leafy greens counts as ½ cup of vegetable and tomato paste and puree are credited based on calculated volume of the whole food equivalency. Pasteurized full strength vegetable juice may be used to meet no more than one-half of the vegetable component. Cooked dry beans or peas (legumes may be counted as either a vegetable or meat component but not as both in the same meal. Vegetables offerings at lunch over the course of the week must include the following vegetable subgroups. The chart contains examples of vegetables contained within the subgroup; however, the listing is not intended to contain all vegetables that may be used to meet the requirements. Refer to the USDA Food Buying Guide for Child Nutrition Programs for more information.

Dark Green Vegetables Bok choy Broccoli Collard greens Dark green leafy lettuce Kale Mesclum Mustard greens	 Romaine lettuce Spinach Turnip greens Watercress 	Red/Orange Vegetables Acorn squash Butternut squash Carrots Hubbard squash Pumpkin	 Red peppers Sweet potatoes Tomatoes Tomato juice
Legumes/Beans and Peas Black beans Black-eyed peas (mature, dry) Garbanzo beans (chickpeas) Kidney beans	 Lentils Navy beans Soy beans White beans 	Starchy Vegetables • Cassava • Corn • Fresh cowpeas, field peas, or black-eyed peas (not dry) • Green peas	 Green lima beans Plantains Potatoes Taro Water chestnut
Other Vegetables Artichokes Asparagus Avocado Bean sprouts Brussels sprouts	 Cabbage Cauliflower Celery Cucumbers Eggplant Green beans 	 Green peppers Iceberg (head)lettuce Mushrooms Okra Onions 	 Parsnips Turnips Wax beans Zucchini