

Your Meal Plan is: Dialysis Friendly

PLEASE NOTE: MENU ITEMS ARE SUBJECT TO CHANGE

If you are on a combination of meal plans, the items listed on the menus may vary slightly from what you receive in your delivery.

Please call 202-269-6820 for menu item information.

You can also access this menu and reheating instructions on our website

https://foodandfriends.org/current-clients/

Calendar of deliveries 2024

F&F Week Wk 5 Wk 6 Wk 1 Wk 2 Wk 3	January Su Mo Tu We Th Fr Sa X Z 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	2 April Su Mo Tu We Th Fr Sa Wk 6 1 2 3 4 5 6 Wk 1 7 8 9 10 11 12 13 Wk 2 14 15 17 18 19 20 Wk 3 21 22 23 24 25 26 27 Wk 4 28 29 30	2024 Su Mo Tu We Th Fr Sa Wk 1 1 2 3 5 6 Wk 2 7 8 9 10 11 12 13 Wk 3 14 15 16 17 18 19 20 Wk 4 21 22 23 24 25 26 27 Wk 5 28 29 30 31	October Su Mo Tu We Th Fr Sa Wk 2 1 2 3 4 5 Wk 3 6 7 8 9 10 11 12 Wk 4 13 14 15 16 17 18 19 Wk 5 20 21 22 23 24 25 26 Wk 6 27 28 29 30 31 -	<u>Numbers to Know:</u> Delivery Line: (202) 269-6820 <u>Contact Your Dietitian Today:</u> Rebecca: (202) 269-6885
Wk 3 Wk 4 Wk 5 Wk 6 Wk 1	February Su Mo Tu We Th Fr Sa 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29	May Su Mo Tu We Th Fr Sa Wk 4 1 2 3 4 Wk 5 6 7 8 9 10 11 Wk 6 12 13 14 15 16 17 18 Wk 1 19 20 21 22 23 24 25 Wk 2 26 28 29 30 31 14	August Su Mo Tu We Th Fr Sa Wk 5 1 2 3 Wk 6 4 5 6 7 8 9 10 Wk 1 11 12 13 14 15 16 17 Wk 2 18 19 20 21 22 23 24 Wk 3 25 26 27 28 29 30 31	November Su Mo Tu We Th Fr Sa Wk 6 1 2 Wk 1 3 4 5 6 7 8 9 Wk 2 10 11 12 13 14 15 16 Wk 3 17 18 19 20 21 22 23 Wk 4 24 25 26 27 36 36 36	Nicole: (202) 269-6876 Ashley: (202) 269-6898 Jenn: (202) 269-6879 Matt: (202) 269-6887
Wk 1 Wk 2 Wk 3 Wk 4 Wk 5 Wk 6	March Su Mo Tu We Th Fr Sa 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 - - - - - - -	June Su Mo Tu We Th Fr Sa Wk 2 1 1 Wk 3 2 3 4 5 6 7 8 Wk 4 9 10 11 12 13 14 15 Wk 5 16 17 18 19 20 21 22 Wk 6 23 24 25 26 27 28 29 Wk 1 30	September Su Mo Tu We Th Fr Sa Wk 4 1 3 4 5 6 7 Wk 5 8 9 10 11 12 13 14 Wk 6 15 16 17 18 19 20 21 Wk 1 22 23 24 25 26 27 28 Wk 2 29 30	December Su Mo Tu We Th Fr Sa Wk 5 1 2 3 4 5 6 7 Wk 6 8 9 10 11 12 13 14 Wk 1 15 16 17 18 19 20 21 Wk 2 22 23 24 26 27 28 Wk 3 29 30 31 4 4 4	nutrition@foodandfriends.org

x = Food will not be delivered



HDM Reheating Instructions:

Egg Patties, Sausage Patties, Muffins, Bread:

Breakfast

- 1. Remove from plastic container or bag
 - 2. Transfer to microwave-safe dish.
- 3. Microwave for 30 seconds to 1 minute.

Waffles, English Muffins, Bagels:

1. Heat in toaster until lightly brown.

Soup

Microwave:

Transfer soup to microwave-safe bowl.
Microwave on high until steaming (2 minutes).
Stir halfway through cooking

Stove Top:

1.Transfer soup into pot over medium-high heat 2. Stir occasionally

3. Continue cooking until soup is bubbling hot

Important: Importante:

Notice:

Once Thawed/In Refrigerator eat within 3 days. If frozen, follow "Use by" date on food label

Avisio:

Una vez descongelado/en el refrigerador, consumir en un plazo de 3 días. Si está congelado, sigue la fecha de "consumir antes de" que aparece en la etiqueta del alimento.

Prepared Frozen Meals

Microwave:

 Pull back corners of plastic covering.
Microwave for 2-3 minutes (will take longer if still frozen).
Stop the clock after 1 minute to stir food well.

Note:

Some food may take longer to cook. Cook until food is steaming. **DO NOT** place plastic containers in the oven



Breakfast

Bagels (2) with Cream Cheese (2) 32 oz. Milk Oatmeal (4) Whole Wheat Apple Almond Cake (1)

<u>Lunch</u>

Gemelli, Carrots, Peppers & Chicken with Tahini Dressing Soups (3)

<u>Fruit</u>

Fruit Cocktail (1) Fruit Bag : Apples (6), Pears (6)

<u>Snack</u>

Popcorn Bag (1) Cheese Sticks (3) Fig Newtons (5) Apple Sauce (1) Whole Grain Animal Crackers (1)

Entree #1

Chicken Breast with Mandarin Orange Sauce Brown Rice Italian Green Beans and Carrots **Entree #2** Chicken with Brown Gravy Brown Rice with Cilantro Green Beans

Entree #3

Diced Chicken with Herb Gravy Whole Wheat Pasta Broccoli, Sliced Carrots, Sugar Snap Peas

Entree #4

Diced Chicken with Tarragon Gravy Brown Rice and Quinoa Green Beans, Red Bell Pepper

Entree #5

Lemon Dill Fish Stew Brown Rice Broccoli, Cauliflower, Carrots, Green Beans, Lima Beans

Entree #6

Curried Diced Chicken and Carrot Salad Seasoned Collards Carrot Chutney



Breakfast

Blueberries (8 oz) Turkey Sausage (2) Egg Patties (4) Oatmeal (4) Cheese Sticks (3) English Muffins (4)

<u>Lunch</u>

Diced Chicken & Apple Salad Soups (3)

<u>Fruit</u>

Fruit Cocktail (1) Fruit Bag: Apples (6), Pears (6)

<u>Snack</u>

Hummus (1) Chicken Salad (1) Sleeve of Crackers Fig Newtons (2)

Entree #1

Chicken with Garlic Butter Gravy White Rice Cut Green Beans

Entree #2

Chicken Breast with Lemon Herb Sauce Cauliflower Mash Seasoned Diced Carrots

Entree #3

Turkey Burger with Herb Brown Gravy Brown Rice Seasoned Diced Carrots

Entree #4

Beef Stew Egg Noodles Broccoli, Cauliflower, Carrot Blend

Entree #5

Italian Chicken & Gravy Whole Wheat Pasta Capri Vegetables

Entree #6

Salmon Fillet Basmati Rice Broccoli



Breakfast

Milk Whole Wheat Bagel (2) Cream Cheese (2) Oatmeal (4) Whole Wheat Blueberry coffee cake (1)

<u>Lunch</u>

Diced Chicken, Wild Rice, and Green Bean Salad Soups (3)

<u>Fruit</u>

Fruit Cocktail (1) Fruit Bag- Apples (6), Pears (6)

<u>Snack</u>

Cheese Sticks (3) Fig Newtons (4) Whole Grain Animal Crackers (1) Popcorn (1) Applesauce (1)

Entree #1

Diced Chicken with Lemon Herb Sauce White Rice Ginger Carrots

Entree #2

Roasted Chicken Breast with Lime Sauce Cauliflower Mash Broccoli

Entree #3

Tofu and Egg Fried Rice Sonoma Vegetable Blend: Broccoli, Carrots, Sugar Snap Peas

Entree #4

Caribbean Fish Stew Brown Rice Broccoli

Entree #5

Southwest Turkey Stew with Vegetables Cornbread Italian Green Beans and Carrots

Entree #6

Curried Diced Chicken and Carrot Salad Basmati Rice Edamame



Breakfast

Blueberries 8 oz. English Muffins (4) Turkey Sausage (2) Oatmeal (4) Tofu Egg Scramble (1)

<u>Lunch</u>

White Noodle Salad, Stir Fry Veg w/ Sesame Ginger Dressing, NO PEANUTS, and Edamame Soups (3)

<u>Fruit</u>

Fruit Cocktail Fruit Bag: Apples (6), Pears (6)

<u>Snack</u>

Hummus (1) Chicken Salad (1) 8oz. Small Box of Crackers (1) Fig newtons (2)

Entree #1

Sesame Beef and Vegetables Brown Rice Broccoli

Entree #2

Chicken Stew Brown Rice Winter Broccoli and Cauliflower

Entree #3

Fennel Rice with Turkey and White Rice Seasoned Cut Green Beans and Carrots

Entree #4 Chicken with Mushroom gravy Basmati Rice Carrots

Entree #5 Chicken with Lemon Gravy Gemelli Broccoli, Cauliflower, Green Beans, Lima Beans

Entree #6

Herbed Chicken Salad with Artichokes and Gemelli Sliced Apples with Cinnamon Cut Green Beans



<u>Breakfast</u>

2% Milk (1) Oatmeal (4) Whole Wheat Bagels (4) Cream cheese packets (4) Whole Wheat Almond Poppyseed Cake (1) 12 oz.

<u>Lunch</u>

Diced Chicken and Vegetable Salad with Creamy Lemon Dressing Soups (3)

<u>Fruit</u>

Fruit Cocktail (1) Renal Fruit Bag- Assortment of six of the following: Apples, Pears

<u>Snack</u>

Cheese Sticks (3), Animal Crackers (2), Apple Sauce (1), Mandarin Orange Cup (1), Popcorn (1)

Entree #1

Turkey Teriyaki with Broccoli, Carrots, and Water Chestnuts Brown Rice Broccoli, Carrot, Pea Pods, Pepper, Baby Corn Vegetable Blend Entree #2 Lemon Tahini Chicken Bowl Basmati Rice

Broccoli, Yellow Carrots, Orange & Cauliflower

Entree #3

Diced Chicken with Lemon Pepper Sauce Herbed White Rice Carrots, Onions, Zucchini, & Green Beans

Entree #4

Turkey Burger with Gravy Brown Rice & Quinoa Green Beans

Entree #5

Chicken with Rosemary Gravy Basmati Rice Seasoned Cumin Carrots

Entree #6

Diced Chicken with White Rice Rosemary Biscuit Cauliflower, Broccoli, Carrots, Green Beans, & Lima Beans



Breakfast

Fruit- mango/pear (8 oz) English Muffins (2) Turkey Sausage (2) Egg and Cheddar Egg Baked Patties (4) Oatmeal (4) Cheese Sticks (3) Whole Wheat Bread (2 slices)

<u>Lunch</u>

Diced Chicken and Vegetable Salad with Lemon Herb Dressing (3) Soups (3)

<u>Fruit</u>

Fruit Cocktail (1) Renal Fruit Bag: Apples (6) and Pears (6)

<u>Snack</u>

Fig Newtons (2) Hummus (1) Saltine Crackers (1) Animal Crackers (1 pack)

Entree #1

Ground Turkey with Brown Gravy & Italian Seasoning Whole Wheat Pasta-Rotini Kale, Artichoke, and Italian Green Beans

Entree #2

Chicken with Tarragon Gravy Grits Seasoned Collards

Entree #3

Chicken with Mushroom Gravy Basmati Rice Carrots, Zucchini, Onion, and Green Beans

Entree #4

Baked Salmon Cake with Cilantro Lime Dressing Cilantro Wild Rice Seasoned Cut Green Beans

Entree #5

Blackened Chicken Breast with Cajun Mustard Gravy Plain Grits Seasoned Diced Carrots

Entree #6

Southwest Chicken, Carrot, and Green Bean Salad with Cilantro Lime Dressing Green Beans and Roasted Red Peppers