

Your Meal Plan is: High Calorie

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

	2024				Numbers to Know:
F&F Week Wk 5 Wk 6 Wk 1 Wk 2 Wk 3	January Su Mo Tu We Th Fr Sa Image: Colspan="4">Image: Colspan="4">Sa Image: Colspan="4">Image: Colspan="4" Colspan="10" Colspan="4">Image: Colspan="4" <td>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 </td> <td>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 - -</td> <td>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 - -</td> <td>Delivery Line: (202) 269-6820 <u>Contact Your Dietitian Today:</u> Rebecca: (202) 269-6885</td>	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	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 - -	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 - -	Delivery Line: (202) 269-6820 <u>Contact Your Dietitian Today:</u> Rebecca: (202) 269-6885
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Wk 1 Wk 2 Wk 3 Wk 4 Wk 5 Wk 6	Warch Su Mo Tu We Th Fr Sa J V V I 1 2 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 V V V V V V V	June Su Mo Tu We Th Fr Sa Wk 2 I I I I I I I Wk 3 2 3 4 S 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 I I I I I I I I	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	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 - - -	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



<u>Breakfast</u>

Bagels (2) with Cream Cheese (4) Hot Cereal packets (4) Whole milk Whole Wheat Apple Almond Cake (2)

<u>Lunch</u>

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

<u>Fruit</u>

Fruit Cocktail (1) Fruit Bag- Assortment of three of the following: Oranges, Apples, Pears, and Baby Carrots

<u>Snack</u>

Popcorn Bag (2) Cheese Sticks (6) Fig Newtons (6) Trail Mix (2) Applesauce (1) Whole Grain Animal Crackers (1)

Entree #1

Chicken Breast with Mandarin Orange Sauce Roasted Sweet Potatoes Italian Green Beans and Carrots **Entree #2** Santa Fe Chicken & Bean Chili Brown Rice with Cilantro Green Beans

Entree #3

Turkey Bolognese Whole Wheat Pasta Broccoli, Carrots, Sugar Snap Peas

Entree #4

Caribbean Black Bean Stew Brown Rice Green Beans, Carrots, Red Bell Pepper

Entree #5

Lemon Dill Fish Stew Roasted Potatoes Broccoli, Cauliflower, Carrots, Green Beans, Lima Beans **Entree #6**

Curried Chickpea and Peas, Carrots, Onion, Zucchi, Green Beans Seasoned Collard Greens Carrot Chutney



<u>Breakfast</u>

Blueberries (8 oz) Turkey Sausage (2) Egg Patties (4) English Muffins (4) Hot Cereal (4) Cheese Sticks (6)

<u>Lunch</u>

Diced Chicken & Apple Salad Soups (3)

<u>Fruit</u>

Fruit Cocktail (1) Fruit Bag: Assortment of four of the following: Apples, Pears, Oranges

<u>Snack</u>

Hummus (2) Peanut Butter (1) Sleeve of Crackers (1) Fig Newtons (4)

Entree #1

White Bean Primavera Cut Green Beans

Entree #2

Honey Mustard Chicken Breast Corn and Sweet Potatoes Seasoned Collard Greens

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

Chicken Florentine Whole Wheat Pasta Capri Vegetables

Entree #6

Salmon Fillet White Bean Salad with Balsamic Dressing Broccoli



Breakfast

Whole Milk Whole Wheat Bagel (2) Cream Cheese (4) Hot Cereal (4) Jar of Peanut Butter (1) 18oz 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- Assortment of four of the following: Apples, Pears, Oranges

<u>Snack</u>

Cheese Sticks (6) Fig Newtons (6) Whole Grain Animal Crackers (1) Popcorn (1) Applesauce (1) Trail Mix (2)

Entree #1

Sunshine Bowl: Quinoa, Chickpeas with Lemon Herb Sauce Kale

Entree #2

Roasted Chicken Breast with Lime Sauce Mashed Sweet Potato Broccoli

Entree #3

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

Entree #4

Caribbean Fish Stew Brown Rice Broccoli

Entree #5

Turkey Chili 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) Hot Cereal (4) Tofu Egg Scramble (1)

<u>Lunch</u>

White Noodle Salad, Stir fry Veg w/ Sesame Ginger Dressing, Peanuts, and Edamame Soups (3)

<u>Fruit</u>

Fruit Cocktail Pineapple (1) Fruit Bag - Assortment of four of the following: Oranges, Apples, Pears

<u>Snack</u>

Hummus (2) Peanut Butter (1) Small Box of crackers (1) Fig Newtons (4)

Entree #1

Sesame Beef and Vegetables Brown Rice Broccoli

Entree #2

Chicken Stew Diced Potatoes Winter Broccoli and Cauliflower

Entree #3

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

Entree #4

Vegetable Curry with Chickpeas, Coconut, and Cilantro Basmati Rice Collards

Entree #5

White Bean and Kale Tuscan Stew Roasted Potatoes Broccoli, Cauliflower, Green Beans, and Lima Beans

Entree #6

Herb Chicken Salad with Artichokes and Gemelli Side of Sliced Apples with Cinnamon Cut Green Beans



<u>Breakfast</u>

Whole Milk (1) Hot Cereal (4) Whole Wheat Bagels (4) Cream cheese packets (6) Whole Wheat Almond Poppyseed Cake (2) 24 oz.

<u>Lunch</u>

Vegetable & Chickpea Salad with Creamy Lemon Dressing Soups (3)

<u>Fruit</u>

Fruit Cocktail Fruit Bag - Assortment of four of the following: Apples, Pears, Oranges

<u>Snack</u>

Cheese Sticks (6), Animal Crackers (1) Trail Mix (2) Apple Sauce (1) Mandarin Orange Cup (1) Popcorn (2)

Entree #1

Turkey Teriyaki with Broccoli, Carrots, and Water Chestnuts Brown Rice Broccoli, Carrot, Pea Pods, Pepper, Baby Corn Vegetable Blend **Entree #2**

Harvest Grain Bowl with Lentils and Mushrooms Quinoa & Basmati & Lentils Blend Broccoli, Yellow Carrots, Orange & Cauliflower

Entree #3

Diced Chicken with Lemon Pepper Sauce Roasted Potatoes Collards with Red Pepper

Entree #4

Caribbean Black Bean & Chicken Chili Brown Rice & Quinoa Blend Green Beans

Entree #5

Chicken Curry Basmati Rice Seasoned Cumin Carrots

Entree #6

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



Breakfast

Fruit- mango/banana/pears (8 oz) English Muffins (2) Turkey Sausage (2) Egg and Cheddar Baked Patties (4) Hot Cereal (4) Cheese Sticks (6) Whole Wheat Bread (2 slices)

<u>Lunch</u>

White Bean and Vegetable (Malibu blend) Salad with Pesto Dressing (3) Soups (3)

<u>Fruit</u>

Fruit Cocktail (1) Fruit Bag: Assortment of four of the following: Apples, Pears, Oranges

<u>Snack</u>

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

Entree #1

Turkey Rotini with Basil and Mozzarella Whole Wheat Pasta-Rotini Kale, Artichoke, and Italian Green Beans

Entree #2

Chicken with Tarragon Gravy Mashed Sweet Potatoes Seasoned Collards

Entree #3

Chickpea Chana Masala 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 Cheese Grits Seasoned Diced Carrots

Entree #6

Southwest Bean and Chicken Wild Rice Salad Green Beans and Roasted Red Peppers