

# Your Meal Plan is: LOW LACTOSE

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       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	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
Wk 3 Wk 4 Wk 5 Wk 6 Wk 1	February       Su     Mo     Tu     We     Th     Fr     Sa       u     u     u     u     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     u     u       u     u     u     u     u     u     u     u	Su     Mo     Tu     We     Th     Fr     Sa       Wk 4     I <td< td=""><td>Su     Mo     Tu     We     Th     Fr     Sa       Wk 5         1     2        Wk 6  <td< td=""><td>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</td><td>Nicole: (202) 269-6876 Ashley: (202) 269-6898 Jenn: (202) 269-6879 Matt: (202) 269-6887</td></td<></td></td<>	Su     Mo     Tu     We     Th     Fr     Sa       Wk 5         1     2        Wk 6 <td< td=""><td>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</td><td>Nicole: (202) 269-6876 Ashley: (202) 269-6898 Jenn: (202) 269-6879 Matt: (202) 269-6887</td></td<>	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	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       u     u     u     u     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     u     u     u     u     u     u     u	Su     Mo     Tu     We     Th     Fr     Sa       Wk 2     Image: Constraint of the state of t	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



#### **Breakfast**

Bagels (2) with cream Cheese (2) Hot Cereal Packets (4) Milk Alternative Whole Wheat Apple Almond Cake (1)

#### <u>Lunch</u>

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

#### <u>Fruit</u>

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

#### <u>Snack</u>

Popcorn bag (1) Whole grain Animal Crackers (2) Fig newtons (3) Applesauce (1) Trail Mix (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

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

#### Entree #4

Caribbean Black Bean Stew Brown Rice and Quinoa 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 (6) Hot Cereal (6) English Muffins (4)

#### <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 (1) Peanut Butter (1) Sleeve of Crackers (1) Fig Newtons (2)

#### Entree #1

Chicken with Garlic Butter Gravy White Rice 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

Italian Chicken and Gravy Whole Wheat Pasta Capri Vegetables

#### Entree #6

Salmon Fillet White Bean Salad with Balsamic Dressing Broccoli



#### **Breakfast**

Milk Alternative Whole Wheat bagel (2) Cream Cheese (2) Hot cereal (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- Assortment of four of the following: Apples, Pears, Oranges

#### <u>Snack</u>

Whole Grain Animal Crackers (2) Fig newtons (3) Popcorn (1) Applesauce (1) Tail Mix (1)

#### Entree #1

Sunshine Bowl: Quinoa, Chickpeas with Lemon Herb Sauce Kale

#### 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

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 with Sesame Ginger Dressing, Peanuts, and Edamame Soups (3)

#### <u>Fruit</u>

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

#### <u>Snack</u>

Hummus (1) Peanut Butter (1) Small Box of Crackers (1) Fig newtons (2)

#### 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 Collard

#### Entree #5

Chicken with Lemon Gravy Gemelli Broccoli, Cauliflower, Green Beans, and Lima Beans

#### Entree #6

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



#### **Breakfast**

Milk Alternative (1) Lactaid/plain soymilk Hot cereal (4) Whole Wheat Bagels (4) Cream cheese packets (4) Whole Wheat Almond Poppyseed Cake

#### <u>Lunch</u>

vegetables & 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>

Animal Crackers (1), Trail Mix (1), Apple Sauce (1), Mandarin Orange Cup (2), 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** Harvest Grain Bowl with Lentils and Mushrooms Ouinoa & 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 Beans, & Lima Beans



#### **Breakfast**

Fruit- mango/banana/pear (8 oz) English Muffins (2) Turkey Sausage (2) Egg and Cheddar Baked Patties (4) Hot Cereal (4) Whole Wheat Bread (2 slices) Chicken Salad (8 oz)

#### <u>Lunch</u>

Diced Chicken and Vegetable Blend Salad with Lemon Herb 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 (1) Saltine Crackers (1 pack) 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

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 Plain Grits Seasoned Diced Carrots

#### Entree #6

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