

# Your Meal Plan is: Mild/Low Fiber

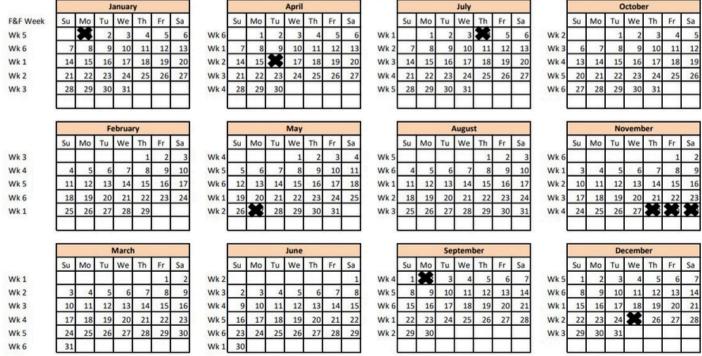
PLEASE NOTE: MENU ITEMS ARE SUBJECT TO CHANGE

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 <a href="https://foodandfriends.org/current-clients/">https://foodandfriends.org/current-clients/</a>

#### Calendar of deliveries 2024



2024

Numbers to Know:

Delivery Line: (202) 269-6820

**Contact Your Dietitian Today:** 

Rebecca: (202) 269-6885

Nicole: (202) 269-6876

Ashley: (202) 269-6898

Jenn: (202) 269-6879

Matt: (202) 269-6887

nutrition@foodandfriends.org

x = Food will not be delivered



# **HDM Reheating Instructions:**



# Egg Patties, Sausage Patties, Muffins, Bread:

- 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:

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

# **Stove Top:**

- 1.Transfer soup into pot over medium-high heat2. 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**



- 1. Pull back corners of plastic covering.
- 2. Microwave for 2-3 minutes (will take longer if still frozen).
  - 3. 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**

White Bread (4 slices) Cream Cheese (2)

Milk (32 oz.)

Cream of Wheat (4)

White Flour Apple Almond Cake (1)

#### Lunch

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

# <u>Fruit</u>

Fruit Cocktail (2), 16 oz

# **Snack**

Apple Sauce (2)

Cheese Sticks (3)

Fig Newtons (4)

Whole Grain Animal Crackers (1)

# Entree #1

Chicken Breast with Mandarin Orange Sauce Roasted Sweet Potatoes Carrots

#### Entree #2

Chicken with Brown Gravy White Rice with Cilantro Green Beans

#### Entree #3

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

#### **Entree #4**

Diced Chicken with Tarragon Gravy White 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 Diced Chicken & Carrot Salad Seasoned Collard Greens Carrot Chutney



#### **Breakfast**

Blueberries (8 oz)

White Bread (6 slices)

Turkey Sausage (2)

Egg Patties (6)

Cream of Wheat (4)

Cheese Sticks (3)

# Lunch

Diced Chicken & Apple Salad

Soups (3)

# **Fruit**

Fruit Cocktail, 16 oz (2)

#### **Snack**

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

Chicken Breast with Lemon Herb Sauce Cauliflower Mash Seasoned Diced Carrots

#### Entree #3

Turkey Burger with Herb Brown Gravy White Rice Seasoned Diced Carrots

#### Entree #4

**Beef Stew** 

**Egg Noodles** 

Broccoli, Cauliflower, Carrot Blend

# Entree #5

Italian Chicken and Gravy

White Pasta

Capri Vegetables

#### Entree #6

Salmon Fillet

Basmati Rice

Broccoli



# **Breakfast**

Milk

White Bread (4)

Cream Cheese (2)

Cream of Wheat (4)

White Flour Blueberry coffee Cake (1)

#### Lunch

Diced Chicken White Rice and Green Bean Salad with Balsamic Dressing

Soups (3)

# Fruit

Fruit Cocktail (2) 16 oz

# **Snack**

Cheese Sticks (3)

Fig Newtons (4)

Whole Grain Animal Crackers (1)

Applesauce (2)

# Entree #1

Diced Chicken with Leamon Herb Sauce

White Rice

**Ginger Carrots** 

# Entree #2

Roasted Chicken Breast with Lime Sauce

**Mashed Sweet Potato** 

Cut Green Beans

#### Entree #3

Tofu and Egg Fried Rice with White Rice and No Chili Garlic Sauce

Sonoma Veg Blend: Broccoli, Carrots, Sugar Snap Peas

#### Entree #4

Caribbean Fish Stew

White Rice

Peas and Carrots

#### Entree #5

Southwest Turkey Stew with Vegetables

Cornbread

California Blend Carrots

#### Entree #6

Chicken Salad

Basmati Rice

Cut Green Beans



# **Breakfast**

Blueberries 8 oz.

White Bread (4 slices)

Turkey Sausage (2)

Cream of Wheat (4)

Tofu Egg Scramble (1)

#### Lunch

White Noodle Salad, Stir Fry Veg w/ Sesame Ginger Dressing, NO PEANUTS, Edamame

Soups (3)

#### **Fruit**

Fruit Cocktail (1)

Canned Pineapple (1)

# Snack

Hummus (1)

Peanut Butter (1)

Small Box of Crackers (1)

Fig Newtons (2)

#### Entree #1

Sesame Beef and Vegetables White Rice

Carrots

#### Entree #2

Chicken Stew

White Rice

Capri Veg (Yellow sq and Zucchini, and Carrots)

#### Entree #3

Fennel Rice with Turkey & 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, and Lima Beans

# Entree #6

Herb Chicken Salad with Gemelli

Side of Sliced Apples with Cinnamon

Cut Green Beans



# **Breakfast**

2% Milk (1)
Cream of Wheat (4)
White Bread (4 slices/2 packs)
Cream cheese packets (4)
White Flour Almond Poppyseed Cake (1) 12 oz.

#### Lunch

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

#### Fruit

Fruit Cocktail (2) 16 oz

# <u>Snack</u>

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

#### Entree #1

Turkey Teriyaki with Broccoli, Carrots, and Water Chestnuts White Rice

Broccoli, Carrot, Pea Pods, Pepper, Baby Corn Vegetable Blend

#### Entree #2

Lemon Tahini Chicken Bowl

White 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

White Rice

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/banana/pear (8 oz)

White Bread (6 slices)

Turkey Sausage (2)

Egg and Cheddar Baked Patties (4)

Cream of Wheat (4)

Cheese Sticks (3)

# **Lunch**

Diced Chicken and Vegetable Salad with Lemon Herb Dressing

(3)

Soups (3)

#### **Fruit**

Fruit Cocktail (2)

# **Snack**

Fig Newtons (2)

Hummus (1)

Saltine Crackers (1 pack)

, Animal Crackers (1 pack)

#### Entree #1

Ground Turkey with Brown Gravy & Italian Seasoning

White Pasta

**Peas and Carrots** 

# Entree #2

Chicken with Tarragon Gravy

**Mashed Sweet Potatoes** 

**Diced Carrots** 

# Entree #3

Chicken with Mushroom Gravy

Basmati Rice

Carrots, Zucchini, Onion, and Green Beans

#### Entree #4

Baked Salmon Cake with Cilantro Lime Dressing

Cilantro Lime White Rice

Seasoned Cut Green Beans

#### Entree #5

Blackened Chicken Breast with Cajun Mustard Gravy

**Cheese Grits** 

Seasoned Diced Carrots

#### Entree #6

Southwest Chicken, Carrot, and Green Bean Salad with

Cilantro Lime Dressing

Green Beans and Roasted Red Peppers