

Your Meal Plan is: Vegetarian

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"	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 5 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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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) 32 oz. Milk 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 (1) Fruit Bag- Assortment of three of the following: Apples, Pears, Oranges, and Baby Carrots

<u>Snack</u>

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

Entree #1

Veggie Burger with Mandarin Orange Sauce Roasted Sweet Potatoes Italian Green beans & carrots

Entree #2

White Bean Chili Brown Rice with Cilantro Green Beans

Entree #3

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

Entree #4

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

Entree #5

Lemon Dill Chickpeas Roasted Potatoes Broccoli, Cauliflower, Carrots, Green Beans, Lima Beans

Entree #6

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



Breakfast

Blueberries (8 oz) Veggie Sausage (2) Egg Patties (6) Hot Cereal (4) Cheese Sticks (3) English Muffins (4)

Lunch Soy Chik'N Strip & 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 Crackers (1) Fig Newtons (2)

Entree #1

White Bean Primavera Cut Green Beans

Entree #2

Tofu with Honey Mustard Corn and Sweet Potatoes Seasoned Collard Greens

Entree #3

Black Bean Burger with Brown Gravy Brown Rice Seasoned Diced Carrots

Entree #4

Tofu Mushroom Stew Egg Noodles Broccoli, Cauliflower, Carrots

Entree #5

Italian Soy Chick'N Whole Wheat Pasta Capri Vegetables

Entree #6

Balsamic Tofu White Bean Salad with Balsamic Dressing Broccoli



Breakfast

Whole Wheat Bagel (2) Cream Cheese (2) Hot Cereal (4) Milk Whole Wheat Blueberry coffee cake

<u>Lunch</u>

Soy Chick'N, Wild Rice, and Roasted Mushrooms and Green Beans 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 (3) Fig Newtons (3) Trail Mix (1) Whole Grain Animal Crackers (1) Popcorn (1) Applesauce (1)

Entree #1

Sunshine Bowl: Quinoa, Chickpeas with Lemon Herb Sauce Kale

Entree #2

Soy Chik'N Strips with Lime Sauce Mashed Sweet Potatoes Broccoli

Entree #3

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

Entree #4

Black Bean Stew with Plantains, Winter Squash, and Sweet Potatoes Broccoli

Entree #5

Bean Chili Cornbread Green Beans and Carrots

Entree #6

Soy Strip Chicken Salad Basmati Rice Edamame



Breakfast

Blueberries 8 oz. English Muffins (4) Veg 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 (1) 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 Tofu with Vegetables Brown Rice Broccoli

Entree #2

Veg Tofu Stew Diced Potatoes Winter Broccoli and Cauliflower

Entree #3

Cajun Red Beans and 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

Herbed Soy Chick'N and Artichoke Salad with Gemelli Sliced Apples with Cinnamon Cut Green Beans



Breakfast

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

<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, and Oranges

<u>Snack</u>

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

Entree #1

Mushroom Teriyaki 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

Black Bean Burger with Lemon Pepper Sauce Roasted Potatoes Collards with Red Pepper

Entree #4

Caribbean Black Bean Chili Brown Rice & Quinoa Blend Green Beans

Entree #5

Tofu with Curry Basmati Rice Seasoned Cumin Carrots

Entree #6

Chik'N with Wild Rice Salad Rosemary Biscuit Cauliflower, Broccoli, Carrots, Green Beans, & Lima Beans



Breakfast

Fruit- mango/banana/pear (8 oz) English Muffins (2) Vegetarian Sausage (2) Egg and Cheddar Baked Patties (4) Hot Cereal (4) Cheese Sticks (3) 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 (1) Saltine Crackers (1) Animal Crackers (1 pack)

Entree #1

Portobello with Cheese and Tomato Sauce Whole Wheat Pasta-Rotini Kale, Artichoke, and Italian Green Beans

Entree #2

Mandarin Soy Strip Stir Fry Mashed Sweet Potatoes Seasoned Collard Greens

Entree #3

Chickpea Chana Masala Basmati Rice Carrots, Zucchini, Onion, and Green Beans

Entree #4

Vegetable Burger with Cilantro Lime Dressing Cilantro Wild Rice Seasoned Cut Green Beans

Entree #5

Red Beans and Rice Cheese Grits Seasoned Diced Carrots

Entree #6

Southwest Bean Salad Green Beans and Roasted Red Peppers