

# FeedAFamily

Your Week in Meals

### Welcome To Your FeedAFamily Delivery & Your Week In Meals.

We aim to provide all the ingredients needed to provide 4 servings per meal throughout a five-day period. This being our goal, it is not a guarantee, and you may have to substitute items throughout the menus with items already in your pantry. *Please review all ingredients against the allergies in your family.* The information provided below is a guide to assist your household in managing the food that has been donated to the max extent possible.

#### Your Week in Meals:

MEAL PATTERN	MONDAY	TUESDAY	WEDNESDAY	
Dates:				
BREAKFAST:				
Milk	Whole Milk (age 1) or	Whole Milk (age 1) or	Whole Milk (age 1) or	
	Low/Fat Free Milk (age 2+)	Low/Fat Free Milk (age	Low/Fat Free Milk (age	
Fruit/Vegetable	Fruit of Choice	Fruit of Choice	Fruit of Choice	
Grain/Meat	WG Cereal	Cinnamon Oatmeal	WG Cereal	
Extra				
LUNCH/SUPPER:				
	Pasta and Meatballs	Bean and Cheese Quesadilla	Chicken and Broccoli Skillet	
Milk	Whole Milk (age 1) or	Whole Milk (age 1) or	Whole Milk (age 1) or	
	Low/Fat Free Milk (age 2+)	Low/Fat Free Milk (age	Low/Fat Free Milk (age	
Fruit/Vegetable	Fruit of Choice	Fruit of Choice	Fruit of Choice	
Vegetable	Side Salad	Corn	Broccoli	
Grain	WG Pasta	Tortilla	Brown Rice	
Meat/Meat Alternate	Meatballs	Black Beans/Shredded Cheese	Chicken	
Extra	Tomato Sauce	Salsa	Cream of Chicken Soup	
SNACK: Select two of the five components				
Milk	Water	Water	Water	
Fruit	Apple			
Vegetable		Carrots w/ Ranch		
Grain			WG Crackers	
Meat/Meat Alternate	Peanut Butter	Hard Boiled Egg	Cheese Stick	
MG = Mhole Grain				

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MEAL PATTERN	THURSDAY	FRIDAY		
Dates:				
BREAKFAST:				
Milk	Whole Milk (age 1) or	Whole Milk (age 1) or		
IVIIIK	Low/Fat Free Milk (age	Low/Fat Free Milk (age 2+)		
Fruit/Vegetable	Fruit of Choice	Fruit of Choice		
Grain/Meat	Cinnamon Toast	WG Cereal		
Extra				
LUNCH/SUPPER:				
	Chicken Taco	Meatball Sub		
Milk	Whole Milk (age 1) or	Whole Milk (age 1) or		
IVIIIK	Low/Fat Free Milk (age	Low/Fat Free Milk (age 2+)		
Fruit/Vegetable	Fruit of Choice	Fruit of Choice		
Vegetable	Corn	Broccoli		
Grain	Tortilla	Bun		
Meat/Meat Alternate	Chicken/ Shredded	Meatballs/Shredded		
Wiedt/Wiedt Aiternate	Cheese	Cheese		
Extra	Salsa	Tomato Sauce		
SNACK: Select two of the				
Milk	Water	Water		
Fruit	Mixed Berries			
Vegetable				
Grain		WG Crackers		
Meat/Meat Alternate	Yogurt	Peanut Butter		
₩G = Whole Grain				

The fruits and snacks in your delivery may differ and are intended to be substituted



#### Pasta & Meatballs (Serves 4)

#### **INGREDIENTS**

- 16 oz of Pasta
- 24 oz Marinera Sauce
- Pre-Cooked Meatballs
- Parmesan Cheese
- 1. Boil 16 oz spaghetti noodles & drain
- 2. Heat 24 oz marinara sauce in large sauce pan
- 3. Heat Meatballs per the package instructions
- 4. Once heated, mix meatballs into marinara sauce pan on warm heat.
- 5. Plate with noodles, sauce and meatballs topped with parmesan cheese and serve.



### **Black Bean and Cheese Quesadillas**

(Serves 4)

#### **INGREDIENTS**

- 2 cans (15 oz) black beans, drained
- 1 cup salsa
- 2 cups shredded cheese of choice
- 8 (8-inch) flour tortillas
- 1. Mash one can of beans.
- 2. Mix in remaining can of beans, salsa.
- 3. Spread mixture evenly on 4 tortillas; top with cheese.
- 4. Cover with remaining tortillas.
- 5. Heat skillet & cook quesadillas 2 minutes.
- 6. Cut into wedges & serve with salsa on the side.



#### Chicken and Broccoli Skillet (Serves 4)

#### **INGREDIENTS**

- 1 tablespoon butter
- 1 ¼ pounds skinless, boneless chicken breast halves, cut into 1-inch pieces
- 3 cups fresh or frozen broccoli florets
- 1 can Condensed Cream of Chicken Soup or Condensed 98% Fat Free Cream of Chicken Soup
- ½ cup reduced fat (2%) milk
- ½ cup shredded Cheddar cheese
- 1. Heat the butter in a 10-inch skillet over medium-high heat. Add the chicken and cook until well browned, stirring often.
- 2. Stir the broccoli, soup and milk in the skillet. Reduce the heat to low. Cover and cook for 5 minutes or until the chicken is cooked through. Sprinkle with the cheese.
- 3. Serve over rice.



### Chicken Taco Recipe (Serves 4)

#### **INGREDIENTS**

- 1 lb Boneless Skinless Chicken Breast, Cut Into Half-Inch Pieces
- 1 pkg Taco Seasoning Mix
- 3/4 cup Water
- Tortillas
- 1 cup Mexican Style Shredded Cheese
- (Optional) 1/2 cup Shredded Lettuce
- (Optional) 1 medium Tomato, Chopped
- 1. Spray large skillet with cooking spray. Add chicken; cook and stir on medium heat until cooked through.
- 2. Stir in seasoning mix and water. Cook 10 min. or until sauce is slightly thickened, stirring occasionally.
- 3. Spoon 2 Tbsp. chicken mixture into each taco shell; sprinkle with cheese. Top evenly with lettuce and tomato.



### Meatball Sub (Serves 4)

#### **INGREDIENTS**

- Package of precooked meatballs
- 24 oz Marinera Sauce
- Hoagie Sandwich Bread
- 1. Heat meatballs per the packaging instructions
- 2. Heat Marinara Sauce
- 3. Place heated meatballs into hoagie rolls, spoon sauce over meatballs, add parmesan cheese to taste.



## Zest Up Those Veggies

**Salt + Pepper + Butter** Any veggie!

**Garlic + Butter**Green Beans, Broccoli, Spinach, Zucchini

Parmesan Cheese + Lemon Juice Green Beans, Broccoli, Cauliflower, Zucchini

Chile Flake + Honey + Lemon Juice Cauliflower, Broccoli, Spinach

**Cinnamon + Butter**Carrots, Sweet Potatoes, Butternut Squash

Mrs. Dash Any veggies!

**Cajun Seasoning** Corn, Zucchini, Spinach



## Figure 1-1. Cup- & Ounce-Equivalents

Within a food group, foods can come in many forms and are not created equal in terms of what counts as a cup or an ounce. Some foods are more concentrated, and some are more airy or contain more water. Cup- and ounce-equivalents identify the amounts of foods from each food group with similar nutritional content. In addition, portion sizes do not always align with one cup-equivalent or one ounce-equivalent. See examples below for variability.













1/2 cup portion of green beans is equal to 1/2 cup-equivalent vegetables



1/2 cup portion of strawberries is equal to 1/2 cup-equivalent fruit



1 slice of bread is equal to 1 ounceequivalent grains



6 ounce portion of fat-free yogurt is equal to 3/4 cupequivalent dairy



1 large egg is equal to 1 ounce-equivalent protein foods



2 tablespoons of peanut butter is equal to 2 ounceequivalents protein foods



1 cup portion of raw spinach is equal to 1/2 cup-equivalent vegetables



3/4 cup portion of 100% orange juice is equal to 3/4 cup-equivalent fruit

1/4 cup portion of raisins is equal to 1/2 cup-equivalent fruit



1/2 cup portion of cooked brown rice is equal to 1 ounceequivalent grains



1 1/2 ounces portion of cheddar cheese is equal to 1 cupequivalent dairy



1 ounce portion of walnuts is equal to 2 ounceequivalents protein foods



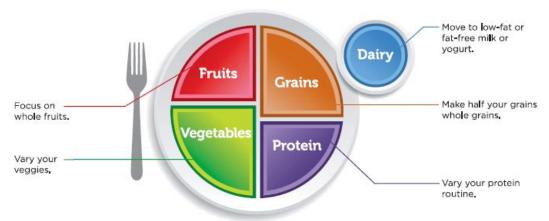
1/2 cup portion of black beans is equal to 2 ounceequivalents protein foods



4 ounce portion of pork is equal to 4 ounceequivalents protein foods

## MyPlate, MyWins: Make it yours

Find your healthy eating style, Everything you eat and drink over time matters and can help you be healthier now and in the future.



### Choose MyPlate.gov



#### Limit the extras.

Drink and eat beverages and food with less sodium, saturated fat, and added sugars.



#### Create 'MyWins' that fit your healthy eating style.

Start with small changes that you can enjoy, like having an extra piece of fruit today.



#### Focus on whole fruits and select 100% fruit juice when choosing juices.

Buy fruits that are dried, frozen, canned, or fresh, so that you can always have a supply on hand.

2 cups

1 cup counts as:

## Vegetables

#### Eat a variety of vegetables and add them to mixed dishes like casseroles, sandwiches, and wraps,

Fresh, frozen, and canned count, too. Look for "reduced sodium" or "no-salt-added" on the label.

## Grains

#### Choose whole-grain versions of common foods such as bread, pasta, and tortillas.

Not sure if it's whole grain? Check the ingredients list for the words "whole" or "whole grain."

## Dairy

#### Choose low-fat (1%) or fat-free (skim) dairy. Get the same amount of calcium and other nutrients as whole milk, but with less saturated fat and calories.

Lactose intolerant? Try lactose-free milk or a fortified soy beverage.

## Protein

#### Eat a variety of protein foods such as beans, soy, seafood, lean meats, poultry, and unsalted nuts and seeds.

Select seafood twice a week. Choose lean cuts of meat and ground beef that is at least 93% lean.

### Daily Food Group Targets — Based on a 2,000 Calorie Plan Visit SuperTracker.usda.gov for a personalized plan.

2½ cups

#### 1 cup counts as: 2 cups raw spinach

1 large banana 2 cups raw spinach 1 cup mandarin oranges 1 large bell pepper ½ cup raisins 1 cup baby carrots 1 cup 100% grapefruit juice 1 cup green peas 1 cup mushrooms

#### 6 ounces

1 ounce counts as:
1 slice of bread
½ cup cooked catmeal
1 small tortilla
¼ cup cooked brown rice
½ cup cooked grits

#### 3 cups 1 cup counts as:

1 cup milk 1 cup yogurt 2 ounces processed cheese

#### 5½ ounces 1 ounce counts as:

1 ounce tuna fish 1/4 cup cooked beans 1 Tbsp peanut butter 1 egg



#### Drink water instead of sugary drinks.

Regular soda, energy or sports drinks, and other sweet drinks usually contain a lot of added sugar which provides more calories than needed.



#### Don't forget physical activity!

Being active can help you prevent disease and manage your weight.

Kids ≥ 60 min/day

Adults ≥ 150 min/week