



April 2024 Newsletter

PLEASE NOTE: For order deadlines and pick-up dates, please contact your participating host site.

HOW TO ORDER A PACKAGE:

To pay with credit or debit card:

- Visit foodsense.foodbankcny.org and select your participating pick-up site.
- 2. Select the items you would like to purchase.
- 3. Pay with credit or debit card!

To pay with cash or EBT:

- Call (800) 444-1562 or use our Food Finder tool at fbcny.org/ findfood to find a Food \$en\$e site near you.
- 2. Contact your local site coordinator to order and prepay with cash or EBT payment.



ORDER ONLINE:

foodsense.foodbankcny.org

A program of:



APRIL PACKAGE (\$20.50)

Italian Meatballs, 1 lb.
Tilapia, 1 lb.
Italian Sausage, 1 lb.
Boneless Chicken Drumstick Meat, 1 lb.
Mozzarella Cheese, 8 oz.
Tomato Soup, 18.5 oz.
Spaghetti Sauce, 24 oz.
Rigatoni, 1 lb.
Diced Tomatoes, 14.5 oz.
Pears, 14.5 oz.
Grape Tomatoes, 1 pint
Celery, 1 sleeve

MAY PACKAGE (\$20.50)

Chicken Breast, 1.66 lb. (avg.)
Marinated Beef Portions, 1 lb.
Ground Turkey, 1 lb.
Fish Sticks, 1 lb.
Hot Dogs, 1 lb.
French Fries, 30 oz.
Mac & Cheese, 7.25 oz.
Frozen Strawberries, 1 lb.
Applesauce, 15 oz.
Frozen Carrots, 16 oz.
Produce #1
Produce #2



SIGN UP FOR OUR E-NEWSLETTER FOR EXCLUSIVE RECIPES!

To learn more or find a site near you, visit fbcny.org/fs or call (800) 444-1562.

MAY SPECIALS:

- <u>Chicken Wings, 5 lbs. for \$11.25</u> The chicken wings are ready for the air-fryer or grill and are individually quickly frozen.
- <u>Protein Box, 6 lbs. for \$14.50</u> Includes ground beef (1 lb.), Italian sausage (1 lb.), chicken drumsticks (2.2 lbs.), Pollock fillets (1 lb.), & bologna (1 lb.).
- <u>American Cheese, 5 lbs. for \$13.00</u> The American cheese is not individually wrapped.
- Shrimp Scampi, 1.5 lbs. for \$6.00 The shrimp scampi is a complete meal with shrimp, linguini pasta, and vegetables in a creamy sauce.
- <u>Baby Back Ribs</u>, <u>2 lbs</u>. for \$10.50 The ribs are fully cooked and are in a BBQ sauce.
- Meatballs, 5 lbs. for \$13.25 The Italian meatballs are fully cooked and are in a five-pound bag.

FEATURED RECIPE



Italian Meatball and Mozzarella Stuffed Bell Peppers Serves 4

Ingredients:

- 1 lb. Italians meatballs*
- 8 oz. mozzarella cheese*
- 4 large bell peppers
- Olive oil
- 1 teaspoon garlic, minced
- ½ cup onion, chopped
- 1 cup cooked rice
- 1 cup pasta sauce*
- Salt and pepper, to taste
- Grated parmesan cheese, for garnish



Directions:

- 1. Preheat the oven to 375° F.
- 2. Cut the tops off the bell peppers and remove the seeds.
- 3. In a skillet, heat olive oil over medium heat. Add garlic and onions, and sauté until softened.
- 4. Add the Italian meatballs to the skillet and cook until heated through.
- 5. Remove the skillet from heat and stir in cooked rice, pasta sauce, salt, and pepper.
- 6. Stuff each bell pepper with the meatball mixture and top with mozzarella cheese.
- 7. Place the stuffed bell peppers in a baking dish and cover with foil.
- 8. Bake in the oven for 25-30 minutes, or until the peppers are tender.
- 9. Remove the foil and sprinkle grated Parmesan cheese over the top. Bake for an additional 5 minutes until the cheese is melted and bubbly.







SHARE FEEDBACK: fbcny.org/feedback



E-NEWSLETTER SIGN-UP: fbcny.org/fs-newsletter