JULY SPECIALS:

- **Chicken Tenderloins, 3 lbs. for $7.50** - The chicken tenderloins are individually quick frozen in a resealable bag.
- **Pork Ribs, 2 lb. for $9.50** - The pork ribs are fully cooked and are in traditional bbq sauce.
- **French Fries, 5 lbs. for $6.00** - The French Fries are ready to cook and can be used in the oven or air-fryer.
- **Beef Burgers, 2 lbs. for $8.50** - The Beef Patties are 100% all-beef, with each special including eight 1/4-pound patties.
- **American Cheese, 5 lbs. for $12.50** - The sliced American cheese is not individually wrapped.
- **Shrimp Scampi, 24 oz. for $6.00** - The shrimp scampi is a complete meal with shrimp, linguini pasta, and vegetables in a creamy garlic sauce.
Pork Tenderloin Tacos
Serves 4

Ingredients:
• 1 pork tenderloin*
• 2 tablespoons olive oil
• 1 teaspoon chili powder
• 1 teaspoon garlic powder
• Salt and pepper to taste
• 8 small tortillas
• 1 cup shredded lettuce
• 1 cup diced tomatoes
• 1/2 cup diced onions
• 1/2 cup cheddar cheese*
• Lime wedges for serving

Directions:
1. Preheat the oven to 400°F.
2. In a small bowl, mix the olive oil, chili powder, garlic powder, salt, and pepper.
3. Rub the spice mixture all over the pork tenderloin.
4. Place the tenderloin on a baking sheet and roast for 20-25 minutes, or until it reaches an internal temperature of 145°F.
5. Let the tenderloin rest for 5 minutes before slicing thinly.
6. Warm the tortillas in a skillet or microwave.
7. Assemble the tacos by placing slices of pork tenderloin on each tortilla, then topping with shredded lettuce, diced tomatoes, diced onions, and cheddar cheese.

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