



March 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:



MARCH PACKAGE (\$20.50)

Pork Tenderloin, 1.8 lbs. (avg.) Chicken Drumsticks, 2.4 lbs. (avg.) Marinated Beef Portions, 1 lb. Pollock Fillets, 1 lb. Ground Turkey, 1 lb. Stuffed Rigatoni, 12 oz. Peas and Carrots, 1 lb. Frozen Strawberries, 1 lb. Elbow Macaroni, 1 lb. Applesauce, 15 oz. Cabbage, 1 head Mushrooms, 8 oz.

APRIL PACKAGE (\$20.50)

Meatballs, 1 lb. Italian Sausage, 1 lb. Tilapia, 1 lb. Boneless Chicken Drumsticks, 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. Produce #1 Produce #2

APRIL SPECIALS:

- Breaded Shrimp, 3 lbs. for \$13.00: The shrimp are butterflied, breaded, and 21-25 per pound.
- <u>Stuffed Chicken, 2 lbs. for \$10.00:</u> The chicken breasts are stuffed with apples and cranberries.
- <u>Beef with Broccoli, 22 oz. for \$6.50:</u> The beef and broccoli consist of beef strips, broccoli florets, and red bell peppers with white rice in a savory soy sauce.
- Mozzarella Sticks, 3 lbs. for \$11.50: The mozzarella sticks are par-cooked and ready for the oven.
- Pantry Box 10 lbs. for \$11.50: The pantry box is 9 items and consists of, Corn Flakes (7 oz.), Pancake Mix (32 oz.), Instant potatoes (13.3 oz.), Chicken in a pouch (4.5 oz.), Elbow Macaroni (1 lb.), Peanut Butter (18 oz.), Strawberry Spread (19 oz.), Applesauce (15 oz.) and Carrots (14.5 oz.).
- <u>Stuffed Shells, 3 lbs. for \$ 7.50:</u> The stuffed shells are frozen and have 18 shells per special.



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.

FEATURED RECIPE



Pork Tenderloin with Cabbage & Mushroom Stir-Fry

Serves 4

Ingredients:

- 1 pork tenderloin* (1-2 lbs.)
- 4 cups shredded cabbage*
- 1 cup sliced mushrooms*
- 2 cloves garlic, minced
- 2 tablespoons soy sauce
- 1 tablespoon vegetable oil
- Salt and pepper to taste
- Cooked rice for serving



Directions:

- 1. Prepare the pork tenderloin: Trim any excess fat from the pork tenderloin and slice it into thin $\frac{1}{2}$ -inch pieces
- 2. In a bowl, season the pork slices with salt and pepper.
- 3. Heat the vegetable oil in a large skillet over medium-high heat. Add the minced garlic and stir-fry for about 30 seconds until fragrant. Add the sliced mushrooms and cook for 2-3 minutes until they start to soften. Add the shredded cabbage to the skillet and cook for another 3-4 minutes until it wilts slightly.
- 4. Push the vegetables to one side of the skillet and add the seasoned pork slices in a single layer. Cook the pork for 2-3 minutes on each side until browned and cooked through.
- 5. Mix the cooked pork with the cabbage and mushrooms in the skillet.
- 6. Drizzle soy sauce over the mixture and toss everything together until well combined.
- 7. Serve the pork tenderloin stir-fry over cooked rice.



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