



April 2025 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.
Flounder Fillets, 1 lb.
Italian Sausage, 1 lb.
Ground Turkey, 1 lb.
Shredded Mozzarella Cheese, 8 oz.
Cheese Ravioli, 13 oz.
Pasta Sauce, 24 oz.
Crinkle Cut Carrots, 1 lb.
Fruit Mix, 15 oz.
Peas, 15 oz.
Potatoes, 3 lbs.
Onions, 2 lbs.

MAY PACKAGE (\$20.50)

Pork Tenderloin, 1.8 lb. (avg.)
Chicken Breast Pieces, 1 lb.
Marinated Beef, 1 lb.
Buffalo Chicken Pizza, 2.19 lbs.
Hot Dogs, 1 lb.
French Fries, 30 oz.
Mac & Cheese, 7.25 oz.
Mixed Vegetables, 1 lb.
Strawberries, 1 lb.
Applesauce, 15 oz.
Fresh Produce #1
Fresh 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 Thighs, 3.5 lbs. (avg.) for \$6.00:</u> The chicken thighs are bone-in and average over three pounds per special.
- <u>Pulled Pork, 1 lb. for \$6.50:</u> The pulled pork is fully cooked and in a Carolina BBQ sauce.
- <u>Shrimp Scampi, 24 oz. for \$6.50:</u> The shrimp scampi is a complete meal with shrimp, linguini pasta, and vegetables in a creamy sauce.
- <u>American Cheese Sliced, 5 lbs. for \$13.00:</u> The sliced American cheese is not individually wrapped.
- Onion Rings, 2.5 lbs. for \$9.00: The onion rings are ready to cook and used in the oven or fryer.
- <u>Italian Meatballs</u>, 5 lbs. for \$12.50: The Italian meatballs are fully cooked and are in a five-pound bag.

FEATURED RECIPE



Sausage & Potato Skillet

Serves 3-4

Ingredients:

*Ingredient in Food \$en\$e package

- 1lb. Italian sausage*
- 6-8 potatoes, diced into small cubes*
- 2 medium onions, sliced*
- 1tbsp. olive oil
- 1tsp. garlic powder
- 1tsp. paprika
- Salt and pepper to taste



Directions:

- 1. Heat the olive oil in a large frying pan over medium heat.
- 2. Add the diced potatoes and season with salt, pepper, garlic powder, and paprika.
- 3. Cook for about 10-12 minutes until the potatoes are golden and tender.
- 4. While the potatoes are cooking, in another pan, cook the Italian sausage over medium heat, breaking it up with a spoon as it cooks. Stir occasionally until the sausage is fully browned (about 7-10 minutes).
- 5. Once the sausage is cooked through, add the sliced onions to the pan with the sausage and cook for another 3-4 minutes.
- 6. Once the potatoes are cooked, add the sausage and onion mixture to the skillet with the potatoes. Stir everything together and cook for another 3-4 minutes, allowing the flavors to combine and the dish to heat through.







SHARE FEEDBACK: fbcny.org/feedback



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