

February 2022

<u>Monday</u>	<u>Tuesday</u>	Wednesday	<u>Thursday</u>	<u>Friday</u>
31	1	2	3	4
 Pasta Primavera Seasonal Vegetables Dinner Roll with Margarine Warm Cinnamon Pineapple Chunks 1% Milk 	 Baked Cod w/ Tartar White Rice Green Beans Seasonal Fruit 1% Milk 	 Memphis Dry-Rubbed Chicken Seasonal Vegetables Cornbread Seasonal Fruit 1% Milk 	 Beef Tips w/Bowtie Pasta Peas and Carrots Peach Crumble Dinner Roll w/ Margarine 1% Milk 	 Pork Chop Mashed Red Potatoes Crispy Roasted Brussel Sprouts Seasonal Fruit 1% Milk
7	8	9	10	11
 Oven Fried Chicken Homemade MacN-Cheese Collard Greens Dinner Bread w/Margarine Seasonal Fruit 1% Milk 	 Turkey with Gravy Mashed Potato with Gravy Steamed Broccoli Dinner Roll with Margarine Cookie 1% Milk 	 Low Sodium Ham and Potato Soup Steamed Carrots Biscuit Seasonal Fruit 1% Milk 	 ◆ Rec Chile Beef Enchilada ◆ Spanish Rice ◆ Pinto Beans ◆ Seasoned Fruit ◆ 1% Milk 	 ◆ Baked Cod w/Tartar Sauce ◆ Buttered Noodles ◆ Succotash ◆ Seasoned Fruit ◆ 1% Milk
14	15	16	17	18
 Baked Ziti/Pasta/ Marinara and Cheese Season Vegetable Garlic Bread Stick Yogurt 1% Milk 	 ◆ Baked Ham w/ Pineapple Sauce ◆ Sweet Potatoes ◆ Broccoli-Cauliflower- Carrots ◆ Pudding ◆ 1% Milk 	 Teriyaki Chicken White Rice Steamed Crinkle Cut Carrots Apple 1% Milk 	 ◆ Tilapia w/ Tartar Sauce ◆ Rosemary Potatoes ◆ Seasonal Vegetable ◆ Seasoned Fruit ◆ 1% Milk 	 Red Chile Beans with Beef, Cheese and Onions Crispy Roasted Cauliflower Tortilla Brownie 1% Milk
21	22	23	24	25
Closed Holiday Presidents Day	 Soft Chicken Tacos Tortillas Spanish Rice Corn with Red Peppers Cookie 1% Milk 	 Cheeseburger Bun Baked Beans Steamed Carrots Seasonal Fruit 1% Milk 	 ◆ Swedish Meatballs w/ Gravy ◆ Steamed Green Beans ◆ Cherry Cobbler ◆ 1% Milk 	 Salmon with Garlic Sauce Angel Hair Pasta with Diced Tomatoes Season Vegetable Jell-O w/ Fruit 1% Milk
	grave.	The De	epartment of Senior Affairs Sel	nior Meal Program is



The Department of Senior Affairs Senior Meal Program is proud to be part of the "New Mexico Grown" state initiative: -Supporting economic growth by incorporating fresh local produce provided by our own New Mexican farmers. -Providing locally sourced produce with less single use packaging which lessens our environmental impact. -Providing fresh produce is higher in vitamins than frozen or canned foods ensuring seniors can count on us for a fresh and healthy meal.