## VEGETABLE/CHEESE

- Chana Masala
with basmati rice.
- Cheese Omelet served with home fried potatoes and stewed tomatoes.
- Macaroni \& Cheese
with stewed tomatoes and mixed carrots, beans, peas and pearl onions.
- Mexican Rice \& Bean Casserole topped with cheese \& served with a vegetable mix.
- Pasta Primavera

With mixed orange \& yellow carrots \& green beans.

- Scrambled Eggs with Home Fries with a side of baked beans in tomato sauce.
- Spaghetti \& Tomato Sauce
topped with mozzarella cheese, with carrots and green and yellow beans.
- Vegetable Lasagna
with peas \& pearl onions and mixed corn and green \& red peppers.
- Vegetarian Chile
with white rice.
- Vegetarian Dhal
a mild lentil curry with basmati rice, carrots \& zucchini.
- Vegetarian Lasagna
with peas and pearl onions and mixed corn and green and red peppers.


## SOUPS

- Beef Barley
- Beef \& Vegetable
- Broccoli Soup
- Carrot Soup
- Chicken Noodle
- Chicken \& Vegetable
- Country Vegetable
- Cream of Cauliflower
- Cream of Mushroom
- Cream of Potato \& Leek
- Cream of Tomato
- Minestrone
- Split Pea with Ham
- Squash
- Turkey Rice


## DESSERTS

- Apple Crisp
- Banana Cake
- Butter Tart
- Carrot Cake
- Cherry Cobbler
- Cherry Cheesecake
- Cherry Streusel
- Chocolate Fudge Cake
- Fruit Cocktail
- Lemon Layer Cake
- Lemon Tart
- Orange Layer Cake
- Peach Cobbler
- Pecan Tart
- Raspberry Tart
- Sticky Toffee Pudding
- Strawberry Shortcake


## Safe Storage and Heating

- Keep frozen at -18C.
- Heat from frozen in a regular oven or microwave.
- Refer to individual heating instructions.
- Consume by best before date on label.
- Do not refreeze.
- Gift Certificates available.
- Delivery available.

Updated April 2022

## Frozen Meal <br> Program



Entrees $\$ 5.50$
Soups \& Desserts \$2.75

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## POULTRY

***For up to date Nutritional information
please visit: my.apetito.ca/nutridata***
**To ensure the meals meet your dietary needs speak to your dietician**
*Special options available for lactose free, gluten free and phosphorus diets. We also carry minced and pureed entrees. *

## PORK

- Apple Braised Pork
with mashed potatoes and a mix of peas and carrots.
- Baked Ham
in a pineapple sauce served with cheese-topped mashed potatoes and carrots.
- Bangers \& Mash
with mashed potatoes with gravy and peas.
- BBQ Rib-Style Pork Cutlet
served with squash and home fries.
- Pork with Stuffing
with mashed potatoes and carrots.
- Seasoned Pork Loin
with succotash and scalloped potatoes.
- $\quad$ Sweet \& Sour Pork

With basmati rice pilaf and vegetable mix.

## FISH

- Asian Glazed Salmon
on a bed of shredded cabbage with white rice.
- Fish Cakes
with tartar sauce, French fries, peas and red pepper.
- Fish \& Chips
with carrots, peas, green beans and corn.
- Fish Florentine
cheese sauce over haddock on a bed of spinach served with dill potatoes and carrots.
- Lemon Herb Fish
haddock with a herb paste served with home fries and mixed corn and green \& red peppers.
- Salmon with Lemon Sauce
on white rice with peas, carrots and mashed turnip.
- Tuna Pasta Casserole
with peas and carrots.


## BEEF

- BBQ Beef Patty
with New England vegetable mix and mashed potatoes.
- Beef Stew
with squash and mashed potatoes.
- Beef Stroganoff on a bed of egg noodles with peas and red pepper.
- Chopped Swiss Steak in a tomato gravy with mashed potatoes and squash.
- Italian Style Breaded Veal
topped with tomato sauce and cheese, served with mashed potatoes, peas and carrots.
- Liver \& Onions
served with mashed potatoes and mixed carrots, beans, peas and pearl onions.
- Macaroni Meat \& Cheese Casserole ground beef in tomato sauce, topped with macaroni and cheese with green beans \& yellow beans and baby carrots.
- Meatballs in Gravy
with mashed potato and carrots.
- Meat Lasagna
with mixed orange \& yellow carrots and green beans.
- Meatloaf in Mushroom Gravy
with mashed potatoes and green \& yellow beans and baby carrots.
- Oriental Beef
with white rice and peas.
- Salisbury Steakette
in a mushroom gravy with home fries and mixed carrots, beans, peas and pearl onions.
- Shepherd's Pie
served with peas and carrots.
- Sliced Beef with Creamy Peppercorn Sauce with country style potatoes and a carrot \& broccoli mix.
- Sliced Beef with Mushroom Gravy with mashed potato, peas and carrots.
- Spaghetti Bolognese served with carrots.
- Steak \& Mushroom Pie served with mixed carrots, beans, peas and pearl onions.
- Traditional Pot Roast
with country-style potatoes, carrots and green \& yellow beans.
- Breaded Chicken Breast
on a red pepper rice pilaf topped with Caesar sauce and served with carrots and yellow \& green beans.
- Breaded Chicken Fingers
with French fries, peas and carrots.
- Chicken á la King
with mashed potatoes and carrots.
- Chicken \& Chorizo Jambalaya with green beans and carrots.
- Chicken Breast with Broccoli \& wh. Cheddar with roasted potatoes and mixed carrots, beans, peas and pearl onions.
- Chicken Breast with Cheddar \& Bacon Sauce with rosemary potatoes and mixed vegetables.
- Chicken Cacciatore
with mashed potatoes, zucchini and carrots.
- Chicken Pot Pie
served with green beans and baby carrots.
- Chicken Rose Pasta
with green beans.
- Chicken Stew
with mashed turnips and garlic-buttered spinach.
- Chicken with Honey BBQ Sauce

With vegetable rice pilaf and mixed vegetables.

- Chicken with Mushroom Gravy with sweet potatoes and green beans.
- Chicken with Tangy BBQ Sauce
with a mix of peas and carrots and a side of red-skinned potatoes.
- Country Chicken
with brown gravy, mashed potatoes, stuffing and carrots.
- General Tso's Chicken
with rice pilaf and green beans.
- Lemon Chicken
with white rice sugar snap peas and mushrooms.
- Roast Chicken Thigh
with French fries, dipping sauce and mixed carrots, corn, beans and peas.
- Sweet Curry Chicken with rice pilaf and green beans.
- Sweet \& Sour Chicken with white rice.
- Turkey Chili
with white rice and mixed corn and green and red peppers.
- Turkey with Stuffing \& Cranberry Sauce served with mashed potatoes and peas.

