## **Elder Services of Worcester Area Nutrition Program**

Lider dervices of wordester Area Natifical Fragiani					
Monday	Tuesday	Wednesday	Thursday	Friday	
MENU SUBJECT TO CHANGE	1 Vegetable Cheese Bake Seasoned Potatoes	Greek Chicken Steamed White Rice	Salisbury Steak Garlic Mashed Potatoes	Macaroni & Cheese Stewed Tomatoes	
10 01,11,1102	Capri Blend Vegetables Mixed Fruit	California Blend Rice Krispie Treat	Peas & Carrots Fruited Ambrosia	Green Beans Blondie / Diet=Half Piece	
	Italian Bread	Pumpernickel Bread	Sandwich Roll	Whole Wheat Bread	
7	8	9	10	11	
Chicken	Meatballs	Marinated Pork Loin	Chicken Picatta	Banh Mi Pork Riblet	
w/ BBQ Sauce	w/ Onion Gravy	Herbed Potatoes	Wild Rice	Carrots	
Potatoes Au Gratin	Bowtie Pasta	Beets	Roasted Broccoli	Coleslaw	
Country Blend Vegetables	Scandinavian Vegetables	Lemon Pudding	Lorna Doones	Baked Apples	
Fresh Fruit	Mandarin Oranges	Diet = SF Choc. Pudding	White Bread	Sandwich Roll	
Marble Rye Bread	Pumpernickel Bread	Whole Wheat Bread	Marble Rye Bread	Mayo	
14	15	16	17	18	
Holiday	Chicken Fajitas	Roast Pork	Haddock w/	Beef w/Onions & Peppers	
	Spanish Rice	w/ Gravy	Chimichurri Sauce	Herb Potatoes	
No Meals Served	Black Beans & Corn	Cranberry Stuffing	Rice Pilaf	Honey Glazed Carrots	
	Sour Cream	Rst. California Vegetables	Chuckwagon Corn	Vanilla Pudding	
	Pita Bread	Baked Cinnamon Pears	Cookie	Diet = SF Vanilla Pudding	
	Pineapple	White Bread	Whole Wheat Bread	Sandwich Roll	
21	22	23	24	25	
Beef Stew	Hot Dog	Baked Potato	Buttermilk Chicken	Shepherd's Pie	
Rice	Baked Beans	w/ Chili & Cheese	Lemon Potatoes	Carrots	
Corn Niblets	Coleslaw	Broccoli	Mixed Vegetables	Peas	
Mandarin Oranges	Baked Apples	Sour Cream	Birthday Cake	Fresh Fruit	
Italian Bread	Mustard	Chocolate Mousse	Diet = Small Piece	Italian Bread	
	Hot Dog Bun	Pumpernickel Bread	Whole Wheat Bread		
28	29	30	31		
Macaroni & Cheese Stewed Tomatoes Green Beans Mixed Fruit Muffin	Chicken Mornay Couscous Roman Blend Vegetables Butterscotch Pudding Diet = SF Tapioca Marble Rye Bread	Lentil Stew w/ Cheddar Cheese Steamed White Rice Carrots Fruited Ambrosia Pumpernickel Bread	Meatloaf w/ Gravy Garlic Mashed Potatoes Peas & Mushrooms Pumpkin Mousse Whole Wheat Bread	Your \$3.00 Donation is Appreciated!	

### www.eswa.org

## Ext. 290

# October 2024 Elder Services of Worcester Area Nutrition Program

MENU SUBJECT Vegetable Cheese Bake Vegetable Cheese Chee	011
	Sodium
TO CHANGE Consent Detates 7 Channel White Disc 404 Deat Once. 00 Channel T	<b>&amp; Cheese</b> 250
	omatoes 6
Capri Blend Vegetables   16   California Blend   36   Garlic Mashed Potatoes   108   Green	Beans 0
Mixed Fruit   20   Rice Krispie Treat   105   Peas & Carrots   72   Blor	ndie 272
Your \$3.00 Donation Italian Bread 96 Pumpernickel Bread 135 Fruited Ambrosia 55 Diet = Ha	
is Appreciated! Sandwich Roll 248 Whole Wh	eat Bread 138
Calories: 826 Calories: 689 Calories: 905 Calories: 775 (Die	et:653mg)
Total Sodium: 680mg Total Sodium: 910mg Total Sodium: 931mg Total Sodium: 792	mg (Diet:655mg)
7 Sodium 8 Sodium 9 Sodium 10 Sodium 11 HIGH SODIUI	M MEAL Sodium
Chicken Picatta 212 Meatballs 260 Marinated Pork Loin 400 Chicken Picatta 319 Banh Mi P	ork Riblet 450
w/ BBQ Sauce 391 w/ Onion Gravy 85 Herbed Potatoes 7 Wild Rice 280 w/ BBQ	
Potatoes Au Gratin 285 Bowtie Pasta 8 Beets 140 Roasted Broccoli 15 Cari	
Country Blend Vegetables   22   Scandinavian Vegetables   30   Lemon Pudding   180   Lorna Doones   147   Coler	
Fresh Fruit 1 Mandarin Oranges 0 Diet = Chocolate Pudding 160 White Bread 142 Baked	
Marble Rye Bread 105 Pumpernickel Bread 135 Whole Wheat Bread 138 Sandwi	
	240
Calories: 698 Calories: 800 Calories: 726 (Diet:676) Calories: 742 Calories: 781	
Total Sodium: 1141mg Total Sodium: 643mg Total Sodium: 990mg (Diet:970mg) Total Sodium: 1027mg Total Sodium: 143	
14	Sodium
Holiday Chicken Fajitas* 527 Roast Pork 266 Haddock w/ 43 Bee	
Spanish Rice 66 w/ Gravy 170 Chimichurri Sauce 5 Onions &	Peppers 4
No Meals Served Black Beans & Corn 292 Cranberry Stuffing 300 Rice Pilaf 70 Herb Po	
Sour Cream 9 Rst. California Vegetables 32 Chuckwagon Corn 1 Honey Glaz	ed Carrots 70
Pita Bread 68 Baked Cinnamon Pears 5 Cookie 147 Vanilla F	
Pineapple 0 White Bread 142 Whole Wheat Bread 138 Diet = SF Val	
Sandwi	ch Roll 248
Calories: 862 Calories: 706 Calories: 708 Calories: 890 (Die	et:820)
Total Sodium: 1086mg Total Sodium: 1040mg Total Sodium: 529mg Total Sodium: 104	3mg (Diet:998mg)
21 Sodium 22 HIGH SODIUM MEAL Sodium 23 Sodium 24 Sodium 25	Sodium
Beef Stew 166 Hot Dog* 540 Baked Potato 7 Buttermilk Chicken 362 Shephel	rd's Pie 255
Rice 101 Baked Beans 370 w/ Chili & Cheese 474/180 Lemon Potatoes 179 Cari	
Corn Niblets 5 Coleslaw 152 Broccoli 42 Mixed Vegetables 30 Pe	
Mandarin Oranges 0 Baked Apples 14 Sour Cream 9 Birthday Cake 221 Fresh	
Italian Bread 96 Mustard 50 Chocolate Mousse 230 Diet = Small Piece 110 Italian	
Hot Dog Bun 195 Pumpernickel Bread 135 Whole Wheat Bread 138	Diodd 00
Calories: 924	
Total Sodium: 493mg Total Sodium: 1446mg (Diet:983mg) Total Sodium: 1176mg Total Sodium: 1055mg (Diet:944 mg) Total Sodium: 587	'ma
	d on a No Added Salt
	gram) diet for healthy
	have a special concern
	contact our Nutritionist
	nanaging your intake to
	liet requirements.
Marble Rye Bread 105 Pumpernickel Bread 135 Whole Wheat Bread 138 mg = milligrams	
High Sodium Meal	= >1200ma
	odium entrees >500mg
Total Sodium: 591mg Total Sodium: 994mg (Diet:882mg) Total Sodium: 901mg Total Sodium: 879mg Milk provides 125m	•



### Favorite Fall Recipe: (Diabetic Friendly!) Pumpkin Muffins

### Ingredients

- 2 cups old fashioned oats
- 1 cup pumpkin puree
- 3/4 cup Plain Greek Yogurt
- 1/4 cup maple syrup
- 2 large eggs
- 1 1/2 tsp baking powder
- 1 tsp vanilla extract
- 1/2 tsp baking soda
- 1/4 tsp ground cinnamon
- 1/4 tsp salt
- 1/8 tsp nutmeg
- 1/8 tsp ginger
- 1 cup semi-sweet chocolate chips (optional)

#### **Directions:**

- **Step 1:** Preheat oven to 375 degrees F. Grease muffin pan with oil or insert paper muffin liners.
- **Step 2:** Measure all the ingredients except chocolate chips into a blender or food processor. Blend until smooth. Scrape down the sides of blender as needed.
- **Step 3:** Stir in chocolate chips if desired.
- **Step 4:** Scoop batter into muffin pan filling cups about two-thirds full. Bake for 15-20 minutes or until lightly browned on the edges.
- **Step 5:** Gently remove muffins from pan and let cool on a wire rack. Best eaten immediately, but they can be stored in a sealed container for up to a week or in the freezer for 1-3 months.

Each of these diabetic pumpkin muffins contain only 80 calories and 12 grams of carbohydrates. Most of the fat (2 grams) comes from healthy, unsaturated fats and the sodium is only 5% of your daily value! There are 3 grams of protein per muffin. Slice the muffin in half and add a tbsp or two of natural peanut butter for a bit more protein to make these muffins into a super satisfying snack!

Pumpkin is a nutritious food containing many beneficial **nutrients**, including vitamins A, B1, B6, and C, as well as copper, fiber, folate,, manganese, calcium, potassium, and magnesium. It's also loaded with beta-carotene, a powerful antioxidant and great for eyesight!

<u>Menu Updates:</u> Please feel free to give us your feedback as we roll out several new recipes over the coming months. Your input is greatly appreciated and helps us to decide which meals to keep on the menu!

The Nutrition Project is administered by Elder Services of Worcester Area, Inc. and receives Federal financial support under the Older Americans Act provided by the Central Massachusetts Agency on Aging and the Massachusetts Executive Office of Elder Affairs. Funders also include United Way of Central Massachusetts, Greater Worcester Community Foundation, City of Worcester's Department of Health and Human Services, Elder Affairs Commission Division, participant donations, grants, individual support and the Councils on Aging in Auburn, Barre, Boylston, Grafton, Hardwick/Gilbertville, Holden, Leicester, Millbury, Oakham, Paxton, Rutland, Shrewsbury, and West Boylston.