

January 2021

Commodity Foods Distribution Program

P.O. Box 1539 Sacaton, AZ 85147 Office: (520)-562-9233 Fax: (520) 562-3573



Monday	Tuesday	Wednesday	Thursday	Friday
				1
		****		WAREHOUSE CLOSED
4	5	6	7	8
Saint Johns 9:00 am - 10:30 am	Ak-Chin 9:00 am - 9:45 am	WAREHOUSE CLOSED	District 7 9:00 am - 9:45 am Santa Cruz 10:15 am - 11:45 am	WAREHOUSE CLOSED
WAREHOUSE OPEN 1:00 pm - 4:00 pm	WAREHOUSE OPEN 1:00 pm - 4:00 pm		WAREHOUSE OPEN 2:00 pm - 4:00 pm	
11	12	13	14	15
WAREHOUSE OPEN 8:00 am - 11:00 am 1:00 pm - 4:00 pm	WAREHOUSE OPEN 8:00 am - 11:00 am 1:00 pm - 4:00 pm	WAREHOUSE OPEN 8:00 am - 11:00 am 1:00 pm - 4:00 pm	WAREHOUSE OPEN 8:00 am - 11:00 am 1:00 pm - 4:00 pm	WAREHOUSE CLOSED
18	19	20	21	22
WAREHOUSE CLOSED HOLIDAY	WAREHOUSE OPEN 8:00 am - 11:00 am 1:00 pm - 4:00 pm	WAREHOUSE OPEN 8:00 am - 11:00 am 1:00 pm - 4:00 pm	WAREHOUSE OPEN 8:00 am - 11:00 am 1:00 pm - 4:00 pm	WAREHOUSE CLOSED
25	26	27	28	29
WAREHOUSE OPEN 8:00 am - 11:00 am 1:00 pm - 4:00 pm	WAREHOUSE OPEN 8:00 am - 11:00 am 1:00 pm - 4:00 pm	WAREHOUSE OPEN 8:00 am - 11:00 am 1:00 pm - 4:00 pm	WAREHOUSE CLOSED	WAREHOUSE CLOSED

Warehouse Hours are shown in blue Warehouse Is Closed During Lunch Hour: 12pm - 1pm

Warehouse Will Be Closed: Jan. 6, 18, 28 & Fridays

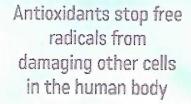
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Antioxidant Packed



Dark orange, red, and yellow vegetables are fantastic sources of beta carotene which is important for healthy vision and a healthy immune system.





Dark leafy green vegetables are an excellent source of vitamin E, which may help protect against heart disease.



Look for a variety of richly colored veggies - the phytonutrients are what gives them their different colors.



Vitamin E can help decrease inflammation, is important for vision, and is good for heart health and immune function





Nature Box

Chicken Broccoli Pasta

Serve 12

1 bunch broccoli; 1 small head cauliflower; 2 cans white meat chicken; 2 tsp pepper; 1 container each of cream of chicken & mushroom soups; ½ package whole wheat rotini; 1 cup grated parmesan cheese

WASH and TRIM stems from vegetables; CUT into bite-size pieces; in a large bowl, MIX chicken, soups and vegetables. SPRAY slow cooker with cooking spray. SPREAD ¼ chicken mixture in the cooker; LAYER with 1/3 of the uncooked rotini; REPEAT until mixture is gone; TOP layer should be soup mixture; SPRINKLE with parmesan cheese. COVER; COOK on low for 3-3 ½ hours.

Per Serving: 291 calories; 8 grams fat; 31 grams carbohydrates; 27 grams protein