

Partner Press

FOOD BANK
NORTHEAST LOUISIANA

FEEDING
AMERICA
A Member Of

November 2023

Important Dates

No Pick-Ups

Fri, November 10th, all day

Wed, November 15th, 8am to 1pm

Thu, November 16th, 8am to 1pm

Thu, November 30st all day

Thanksgiving Closure

November 22 through 24

If you need special accommodations during our closure please contact Jazmaigne at jsears@fbnela.org

Product Highlight

Item 834 - Frozen blueberries 12/2.5lb bags

Item 1387- Fish Sticks 20/2lb bags

Item 2669 - Rotini whole wheat pasta 12/16 oz

Item 2148 - White Rice, medium grain 24/2lb bags

Item 3488 - Nectarines 12/2lb bags

Item 3460 - Frozen Strawberries 12/2.5lb bags

Reminder Unwinder

- The Food Bank would like to thank all community partners that participated in the survey regarding the produce being planted for the next growing season.
- SNAP flyers will be provided to all community partners in packs of 50 during the month of November to be given to clients during your distributions.
- When sending an add on to a previous order, please use a new order form so that the original items are not duplicated.

Easy Baked Rotini Pasta

Ingredients

- 16 oz rotini noodles
- 4 cups spaghetti sauce
- ½ cup reserved pasta liquid
- 2 cups cottage cheese
- 2 cups shredded cheese
- 1 egg

- 1.) Preheat oven to 350 degrees.
- 2.) Cook pasta 1-2 minutes less than package directions in salted boiling water. Drain pasta, reserving ½ cup cooking liquid.
- 3.) Mix cooked pasta and reserved cooking liquid together with the sauce, cottage cheese, egg, and 1 cup of shredded cheese.
- 4.) Pour into a large 9x13 pan or casserole dish and top with remaining cheese.
- 5.) Bake for 30 minutes, or until cheese is bubbly.

