Meals On Wheels of Tampa DIABETIC FRIENDLY SUMMER Menu – September 2025

Monday	Tuesday	Wednesday	Thursday	Friday
1	2	3	4	5
	4 oz Beef Picadillo	4 oz. Chicken Tetrazzini	4 oz Pork Riblet with Korean BBQ	Chicken Salad Croissant Sandwich
	over ¼ c. Yellow Rice	over 1oz Whole Grain Spaghetti	Sauce over ¼ c. White Rice	with lettuce & tomato
Holiday Meal				
·	½ c. Plantains	½ c. Steamed Carrot Coins	½ c. Asian Blend Veggies	½ c. Italian Pasta Salad
	½ c. Seasoned Black Beans	½ c. Zucchini	½ c. Asian Cabbage	½ c. Fresh Tropical Fruit Chunks
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	Carbs 70	Carbs 53	Carbs 60	Carbs 57
8	9	10	11	12
5 oz Lasagna Primavera	5oz Beef & Bean Burrito	4 oz Tuscan Chicken	4 oz BBQ Pulled Pork	4oz Swedish Meatballs
	with ¼ c. Yellow Rice	over ¼ c. Penne Pasta	with ¼ c. Macaroni & Cheese	over ¼ c. Mashed Potato
½ c. Italian Green Beans				
	½ c. Frijoles	½ c. Roasted Cauliflower	½ c. Green Beans	½ c. Scandinavian Blend Veggies
½ c. California Blend Vegetables	'			
	½ c. Broccoli	½ c. Carrots	1 Corn Bread	½ c. Cranberry Sauce
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Carbs 44	Carbs 79	Carbs 50	Carbs 72	Carbs 61
15	16	17	18	19
5oz Mediterranean Pasta Sauce	3 oz Chicken Enchiladas w/ sauce	4 oz Beef Stroganoff	5 oz Hawaiian Fried Rice (Ham)	3 oz Cheeseburger
with ¼ c. Spaghetti	.,,	over 2 oz Egg Noodles	,	on 2 oz WholeWheat Bun
The second secon	¼ c. Spanish Rice	0101 2 02 288 1100 1100		0.1 = 0= 11.10.011.1011.011
½ c. Parisian Carrots	/~ c. cpa	½ c. Capri Blend Vegetables	½ c. Asian Blend Veggies	½ c. Seasoned potato wedges
72 or r arisian carrots	½ c Mexican Street Corn	71 ci capii biciia regetables	72 ci 7 ci a sicila d'eggies	71 ci scussiicu potato weuges
½ c. Zucchini	72 G INICAIGUII GUI GGU GGIII	½ c. Broccoli	2 Vegetable & Chicken Potstickers	½ c. Green Beans
72 6. 200011111		72 C. Broccon	2 Vegetable & elliekell i otstickels	72 C. Green Beans
Carbs 65	Carbs 63	Carbs 50	Carbs 52	Carbs 44
22	23	24	25	26
4 oz Cheese Manicotti with	3oz Chicken Empanada with	5 oz Beef Ragu with	4 oz Chicken Cordon Bleu	4oz Southern Braised Beef Tips
Lemon Pesto Cream Sauce	with ¼ c. Spanish Rice	over ¼ c. Pasta	with ¼ c. Roasted Potatoes	over ¼ c. Mashed Potatoes
½ c. Peas	½ c. Refried Beans	½ c. Steamed Broccoli	½ c. Green Beans	½ c. Steamed Peas
½ c. Capri Blend Vegetables	½ c. Mixed Veggies	½ c. Seasoned Carrots	½ c. Chuckwagon Corn	½ c. Stewed Tomato
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Carbs 56	Carbs 77	Carbs 58	Carbs 67	Carbs 42
29	30			
4oz Cheese Stuffed Ravioli	4 oz Beef Picadillo			
with Sundried Tomato Cream Sauce	over ¼ c. Yellow Rice			
½ c. Broccoli	½ c. Plantains			
½ c. Steamed Carrots	½ c. Seasoned Black Beans			
Carbs 47	Carbs 70			
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This menu is very similar to our heart-healthy menu but will have a maximum of 80 grams of carbohydrates per meal. Each meal provides: 3 to 4 oz protein, a maximum of two ½ cup servings of vegetables or one ½ cup vegetable and one ½ cup fruit, ¾ - ½ cup of whole grain or ½ cup of additional vegetable to replace the grain to lower the carbohydrate count. Please Note: All nutritional information listed reflects the meal itself. It does not include any "extras" that may be provided with the meals - such as sides, salads, desserts.