

Meals On Wheels of Tampa **RENAL FRIENDLY FALL/WINTER Menu – February 2026**

Monday	Tuesday	Wednesday	Thursday	Friday
2 Baked Chicken Barley with peppers and onions Boiled Green Beans Sodium 230 Potassium 545 Phosphorus 218	3 Baked Haddock Boiled Broccoli Bolied Cauliflower Sodium 270 Potassium 601 Phosphorus 149	4 Baked Chicken Thigh Boiled Peas with mint Bolied Carrots Sodium 110 Potassium 499 Phosphorus 206	5 Baked Pork Loin Couscous with Pepers & Onions Boiled Cabbage Sodium 61 Potassium 520 Phosphorus 229	6 Baked Chicken White Rice Boiled Green Beans Sodium 230 Potassium 405 Phosphorus 230
9 Baked Chicken Boiled Cabbage Boiled Green Beans Sodium 320 Potassium 583 Phosphorus 338	10 Baked Haddock Boiled Cauliflower Apples with cinnamon Sodium 252 Potassium 534 Phosphorus 100	11 Pub Burger w/ onions & peppers Boiled Cauliflower Apples with cinnamon Sodium 322 Potassium 559 Phosphorus 235	12 Baked Chicken Boiled Broccoli Boiled Peas Sodium 265 Potassium 577 Phosphorus 319	13 Beef Roast Boiled Summer Squash Bolied Cauliflower Sodium 114 Potassium 394 Phosphorus 200
16 <div style="text-align: center;">Holiday Meal</div>	17 Baked Haddock Roasted Red Pepper Boiled Cauliflower Sodium 230 Potassium 476 Phosphorus 95	18 Spaghetti with broccoli Yellow Squash Cauliflower Sodium 25 Potassium 511 Phosphorus 153	19 Baked Pork Loin Couscous Boiled Collard Greens Sodium 95 Potassium 650 Phosphorus 254	20 Baked Chicken Thigh Boiled Cauliflower Apples with cinnamon Sodium 87 Potassium 378 Phosphorus 154
23 Baked Chicken Thigh White Couscous Boiled Cabbage Green Beans Sodium 67 Potassium 434 Phosphorus 166	24 Baked Haddock Boiled Cauliflower Apples with cinnamon Sodium 252 Potassium 534 Phosphorus 100	25 Pub Burger w/onions & peppers Boiled Cauliflower Apples with cinnamon Sodium 322 Potassium 559 Phosphorus 235	26 Roast Beef Boiled Chayote Squash Bolied Sweet Peas Sodium 126 Potassium 495 Phosphorus 240	27 Baked Chicken Breast Roasted Peppers and Onions Boiled Collard Greens Sodium 273 Potassium 465 Phosphorus 234

All seasoning used has only dry herbs and zero salt. The sodium, potassium, and phosphorus levels are calculated based on the following: 3oz cooked protein, 1/2 cup vegetable serving, grains are as follows - couscous 1/3 cup, white rice 1/4 cup and barley is 1/4 cup. 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, etc.

All menu items are subject to change according to product availability. Thank you in advance for your understanding.