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Simple Recipes: Transforming Pantry Staples into Hearty Meals!



Eat well, Stay Healthy!

Have you received the FREE COVID-19 vaccine? Not sure where to go? Check out these locations that provide services in English and Spanish.



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2697-628 (LL8)

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VLS Pharmacy 4402 5th Avenue, Brooklyn, 11220 718-854-1384

Walgreens/Duane Reade 5008 5th Avenue, Brooklyn, 11220 800-925-4733

Rite Aid Pharmacy 5224 5th Avenue, Brooklyn, 11220

RxCircle Pharmacy 5001 7th Avenue, Brooklyn, 11220 718-686-8280

5224 5th Avenue, Brooklyn, NY, 11220 (877) 829-4692

Mobile Vaccine Clinic - Sunset Park 5th

775 57th Street, Brooklyn, NY, 11220

140 58th Street, Brooklyn NY, 11220

8th Avenue Medical Office

Brooklyn Army Terminal

Mixteca/Mexican Consulate Pop Up 245 23rd #2, Brooklyn, NY 11215 (877) 829-4692

- See more locations and hours online here: https://vaccinefinder.nyc.gov
- New York City is providing COVID-19 vaccination at home to any New York City residents who request COVID-19. Any New Yorker who requires vaccination at home can now choose to request their vaccine brand preference (Pfizer, Moderna, or Johnson & Johnson). Fill out the form online: https://forms.cityofnewyork.us/f/home

<u> Tuna Cabbage Salad (4 servings)</u>

Ingredients

Tuna in water, drained (1 can/5 ounces) Chopped cabbage (2 cups) Diced green onions (3) Low-fat mayonnaise (1 Tablespoon) Non-fat plain yogurt (2 Tablespoons) Salt and pepper Optional: canned corn (1 can), carrot (1), celery (2 sticks)

Instructions

- 1. In a medium bowl, shred tuna with fork and mix with cabbage. If using, add in corn, carrot, celery.
- 2. Stir in onions, mayonnaise, and yogurt. Add salt and pepper to taste.
- 3. Chill until ready to serve. Serve on lettuce leaves or make sandwiches with whole wheat bread or on tostadas.
- 4. Refrigerate leftovers within 2 hours.





Did you know? Cabbage is a low-calorie vegetable that is rich in vitamins, minerals and antioxidants.

<u>Watermelon Water (3 servings)</u>

Ingredients

Watermelon Cubes (seeded, 3 cups) Orange juice (1/2 cup) Water (if necessary)

- <u>Instructions</u>
 - 1. Add the watermelon and juice in the blender.
 - 2. Mix well, add water if necessary.
 - 3. Serve immediately.
 - 4. Refrigerate leftovers within 2 hours.

Did you know? Watermelon is low in calories and is a good source of magnesium, potassium, and vitamin C.







