

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

## Walk-in



MingZhu Medical Office PC  
5615 7th Avenue, 2nd Floor, Brooklyn, NY 11220  
(929) 403-0188

8th Avenue Medical Office  
775 57th Street, Brooklyn, NY 11220  
(718) 439-6163

AE3 Pharmacy  
818 57th Street, Brooklyn, NY 11220  
(718) 972-1852

Brooklyn Army Terminal  
140 58th Street, Brooklyn NY, 11220  
(877) 829-4692



## Appointment Only



Cheung and Kan Medical Group, PLLC  
863 50th Street, M3, Brooklyn, NY 11220  
(718) 431-2985

Janlian Medical Group, LLC  
833 58th Street, Brooklyn, NY 11220  
(718) 686-8888

WeiTan Physician PC  
5618 7th Ave, Brooklyn, NY 11220  
(718) 439-3284

Chixin Fang Medical PC  
730 58th Street, 1A, Brooklyn, NY 11220  
(718) 439-7288

- 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>

# Eat well, Stay Healthy!



Simple Recipes:  
Transforming Pantry Staples  
into Hearty Meals!

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# Spicy Garlic Peanut Noodles (1 serving)



## Ingredients

### Produce:

grated garlic (3 cloves)  
green onion  
fried shallots  
cilantro

### Pantry:

peanut butter (1.5 tbsp)  
black vinegar (2 tbsp)  
chili oil (2 tbsp)  
cilantro  
noodles of your choice

## Instructions

1. Cook noodles in a pot of slightly salted boiling water and place aside.
2. In a separate bowl, add peanut butter, grated garlic, black vinegar, chili oil, and hot noodle water. Mix and combined everything.
3. Add noodles to the bowl and mix altogether.
4. Garnish with cilantro, green onion, and shallots.



### *Did you know?*

Consumed in moderation, peanut butter is good source of protein, vitamins, minerals, and antioxidants!



# ABC Soup (4 servings)



## Ingredients

### Produce:

tomato (1)  
potato (1)  
carrot (1)  
corn (1/2)  
chicken drumsticks (2)  
onion (1)

## Instructions

1. Wash, prepare, and cut tomato, potato, carrot, onion and corn. Make sure to peel potato and carrot.
2. Boil pot of water.
3. Once water is boiled, put all the produce into the pot. Let it simmer at low heat for 2-3 hours or for a minimum of 1.5 hours.
4. Add salt and pepper to taste.

### Pantry:

pepper  
salt

If you are vegetarian, omit chicken in the recipe!

### *Did you know?*

Onions help to add flavor without sugar and salt. Challenge: Try this recipe without salt!

