

Trusted by thousands of families every month

Welcome to SHARE Food Network!



Ana Buford, Outreach Coordinator

SHARE is happy to announce a new team member! Ana Buford joined the SHARE Outreach Team on April 21st. She hails from the great state of Pennsylvania, and is a graduate of the Naval Academy in Annapolis. After volunteering at SHARE several times during the holidays, she couldn't resist the appeal of our work. Her skills as a

Platoon Commander are sure to be instrumental in providing direct support to the leadership at our Partner Locations. And she has extensive research experience that will be useful in the development of marketing and outreach campaigns that will ultimately raise

awareness of the SHARE program throughout the DMV. Don't hesitate to reach out to Ana if you would like to learn more about SHARE.

May 2025

Sun	Мо	Tue	We	Th	Fri	Sa
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

IMPORTANT DATES

May 12th-16th: Host Site Coordinators Turn-In Community orders

May 19th: All existing orders are FINAL AT 12pm Noon

May 20th: Host Site payments are due. Community members due date will be earlier! Check your host site.

May 21st-24th: Volunteer Opportunities PLEASE CALL

May 23rd & 24th: DISTRIBUTION DAYS

March 28th: SHARE office CLOSED

We can help you apply & enroll for SNAP Benefits! Call us: 1-800-21-SHARE ext. 098.



Ana.buford@cc-dc.org

<u>is Good</u>		<u>ARE</u> Smart Spa	SHARE Food Network Value Package	Local Grocery Chain	
See how n	nuch you	\$AVED th	Chicken Drums 5lbs.	\$6.71	
			Ground Beef 1lb.	\$5.99	
Pork Chops 1					\$7.99
HOW IS: SO HOW DOES SHARE WORK? WORK?				Black Beans 1lb.	\$1.89
				Shredded Cheddar 1lb.	\$2.19
	Scan the QR Code to locate		selected distribution	Oranges(4) 1.16lbs.	\$6.00
				Apples (4) 1.28lbs.	\$3.04
	a SHARE site based on your	Contact the site	date/time & site!	Carrots 1lb.	\$1.49
Check out the	zip code	coordinator of		Kale 1.2lbs.	\$1.53
monthly menu	<u>eva</u>	that location to	810	Potatoes 3lbs .	\$3.99
(on the back).		place & pay for your order		YOU ONLY PAID \$25	\$40.82

Sweet Potato (or Carrot) Taco Bowls

Ingredients

- 1 large sweet potato
- 1 tsp. olive oil
- 1 lb. hamburger
- 1 pkt. taco seasoning
- 1 c. cherry tomatoes
- 2 c. mixed greens
- Plain Greek yogurt and Salsa for serving

Instructions

1. Preheat oven to 400 degrees.

2. Peel and cube the sweet potato into 1/2 inch pieces. Toss with the olive oil and a sprinkle of salt and bake at 400 for 20-25 minutes.

3. Meanwhile, saute the hamburger in a large skillet over medium high heat for 3-4 minutes. Add the taco seasoning and cook for a few more minutes, until the meat is no longer pink. Remove from heat.

4. Assemble 4 bowls with 1/4 each of the hamburger, roasted sweet potatoes, mixed greens and tomatoes.

5. Serve with plain Greek yogurt and salsa.

SHARE –Value Package Substitutions

Carrots– When roasted they provide the same sweetness as Sweet Potatoes Kale– Shred like lettuce, boil for about a minute and dry. Increase the meal's nutritional value and feel more full.

