



DEFENSE COMMISSARY AGENCY
HEADQUARTERS
1300 E AVENUE
FORT LEE, VIRGINIA 23801-1800

MPS

July 7, 2016

NOTICE TO THE TRADE – DeCA NOTICE 16-100

SUBJECT: “Thinking Outside the Box” Quick Meal Solution Program 2017

The purpose of this notice is to request Industry support of the “Thinking Outside the Box” quick meal solution program for CY 2017 beginning with display period (DP) #1 through DP #12 (DP #13 through DP #25 will be published through a future NTT).

“Thinking Outside the Box” is a segment on healthy meal solutions created by DeCA's Dietitian, Ms. Deborah Harris, to support health and wellness needs and assist patrons in using their commissary benefit to make healthy, economic choices. The program includes a recipe and health & wellness information/tips as part of a meal solution. It is available on www.commissaries.com under “Healthy Eats” and as part of the commissary sales flyer.

A mandatory "Thinking Outside the Box" endcap has been implemented in K3 and above stores; K1 and K2 stores may participate if display space permits. Marketing kits to include posters and ceiling danglers are available in stores to promote this program and direct shoppers to the meal solution location.

DeCA is requesting Industry support the program by submitting recipe ingredients to the appropriate category manager for applicable display periods as part of your regular promotional program submissions. Lists of recipe ingredients needed for each display period are attached.

This program is important to DeCA as we continue to support DOD’s focus on the health and wellness of our military members and their families. Points of contact for this notice are Ms. Regina Johnson, 804-734-8000, extension 48301, or Ms. Mary DeSantis, extension 48975.

Tracie L. Russ
Director, Sales

Attachment
As stated

**“Thinking Outside the Box” Quick Meal Solution Program 2017
Recipe Ingredients**

Featured Meal

DP #1 - Chunky Chicken Chili

Canned kidney beans (low sodium)
Canned whole kernel corn (no added sugar or salt)
Petite cut stewed tomato (low sodium)
Chili powder
Low fat biscuit mix

DP #2 - Jerk Chicken and Rice

Long-grain brown rice
Jamaican jerk blend seasoning
Pineapple chunks no sugar added (14 ounce can)
Canned black beans (no sodium added)

DP #3 - Beef Vegetable Soup

Low sodium beef broth 14.5 ounce can
Canned sliced carrots
Canned green beans (not salt)
Canned stewed tomatoes (no salt)
Whole wheat egg noodles

DP #4 - Crab Cake

6 ounce can lump crab meat
Panko bread crumbs
Seafood seasoning like old bay (low sodium)
Olive oil mayo

DP #5 - Shrimp Spring Rolls

Rice vinegar
Hoisin sauce
Chili garlic sauce
Canned shrimp
Canned whole kernel corn (low sodium)
Spring roll wrappers (rice paper)

DP #6 - Greek Pizza

Prepared pizza crusts (whole wheat if possible), single and family packs
Canned chicken
Canned artichoke hearts
Canned ripe olives, sliced

DP #7 - Tuna Tacos/Peach Salsa

Canned peaches in juice/sliced
Canned green chilies
Tabasco sauce
Canned tuna in water
Whole Wheat Tortillas

DP #8 - Quinoa Chicken Salad

Chicken broths (low sodium)
Quinoa
Canned green beans (no added salt)
Canned whole kernel corn

DP #9 - Huevos Rancheros

Petite diced canned tomatoes (zesty with green chilies)
No fat refried beans
Corn tortillas
Dark chocolate baking/melting chips/discs

DP 10 - Grilled Salmon

Canned whole beets
Low sodium chicken broth
Dijon mustard
Arborio rice
Mandarin oranges

DP #11 - Tangy Noodle Salad

Dry roasted peanuts (unsalted)
Baby corn pieces
Dry rice noodles
Low sodium soy sauce
Chili sauce
Ginger, ground

DP #12 - Vietnamese Bahn Mi

Canned tuna (in water)
Canned jalapeno peppers
Asian fish sauce
Canned chipotle peppers
Olive oil mayo