

Return to St Dominic's Parish Center during the Chicken Dinner.

Please use the following recipe or one of your family favorites. Prepare using the "For Soup Kitchen" directions.

Please write on lid with a sharpie: type of casserole, how long to bake, and at what temperature.

Pizza Spaghetti Casserole

1lb. Ground Beef	1 lb spaghetti
1 chopped onion	¾ cup Milk
1 chopped pepper	2 eggs beaten
7oz can mushrooms, drained or 8oz package	5oz sliced pepperoni or other meat pizza
fresh sliced mushrooms	topping (optional)
26 oz jar pasta sauce	2-3 cups shredded cheese (cheddar jack or
8oz can tomato sauce	mozzarella)
1 tsp dried Italian seasoning	

Brown ground beef along with onion, green pepper and mushrooms. Drain. Combine mixture with pasta sauce, tomato sauce and Italian seasoning. Break spaghetti into 2 inch pieces and cook according to package directions; drain. Combine eggs and milk, whisk until blended and toss with spaghetti. Spread ½ the spaghetti mixture into 13 x 9 casserole. Top with ½ of sauce-hamburger mixture. Repeat layers. Top with cheese and pepperoni.

FOR SOUP KITCHEN CASSEROLE: COVER UNBAKED CASSEROLE AND FREEZE.

FOR IMMEDIATE USE: bake covered at 350 degrees for 50-60 minutes until heated thoroughly and cheese is melted. This is an easy recipe to double.

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Tater Tot Casserole

2lbs ground beef	2-10 ¾ oz cans cream of chicken soup
¼ cup onion, chopped	2 cups cheddar cheese, shredded
¼ cup celery, chopped	1-32oz package frozen Tater Tots
2-15oz cans mixed vegetables, drained	

Spray 9x13 baking pan with cooking spray to prevent sticking. In a skillet, cook beef, onion and celery over medium heat until meat is no longer pink; drain. Add drained mixed vegetables, soup and cheese; mix well. Transfer to greased 9 x 13 pan. Arrange Tater Tots in a single layer over the top.

For soup Kitchen: Cover with foil and freeze. Label outside with name of casserole. The frozen casserole will take about 45-60 minutes to bake at 350°. Bake until thoroughly heated. Uncover casserole for the last 30 minutes so potatoes can get crispy.

For immediate use: Bake uncovered at 350° for 30-35 minutes or until potatoes are crispy and golden brown.

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Sloppy Joe Squares

- 2 lbs ground beef
- 2 (10.1) oz cans Pillsbury Refrigerated Big and Buttery Crescent Rolls
- 2 (14 ½) oz cans Sloppy Joe Sauce
- 3 cups cheddar cheese, shredded

Brown ground beef and drain. Stir in sauce. Heat to boiling, stirring occasionally. Unroll 1 can of dough and place in ungreased 9x13 baking dish. Spread beef mixture over dough and sprinkle with cheese. Unroll second can of dough and place over cheese.

For Soup Kitchen: Cover with foil and freeze. Label with casserole name. The frozen casserole will take about 45-60 minutes to bake at 350°.

For immediate use: Bake uncovered 30-35 minutes at 350° until mixture is bubbly and dough is golden brown. Cut into squares to serve.

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King Ranch Chicken with Rice

- 1 10oz can cream of chicken soup
- 2 cans Rotel diced tomatoes/peppers
- 4 boneless skinless chicken breasts
- 8 oz shredded cheddar cheese, divided
- 1 ½ cups regular rice or 3 cups minute rice (measure before cooking)
- 2 cans corn (drained)
- 1 can black beans (rinsed and drained)

Bake or sauté chicken breasts and cut into small squares. Cook the rice as directed. Mix chicken with cream of chicken soup (no water); Rotel tomatoes (with juice); 1 cup shredded cheddar; rice; corn and black beans. Pour mixture into greased 9x13 casserole. Cover with remaining cheese.

For Soup Kitchen: Cover unbaked casserole and freeze.

For immediate use: Cover the dish with foil and bake at 300° for 30 minutes.

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Shepherd's Pie

2lbs ground beef	1 15oz can whole kernel corn (drained)
1 tsp salt	1 15oz can French style green beans (drained)
½ tsp pepper	6-8 cups mashed potatoes
2 (10 ¾) oz cans cream of Mushroom soup	

Sprinkle ground beef with salt and pepper; brown and drain. Add cream of mushroom soup, corn and green beans; mix well. Cook over medium low heat for 5 minutes and transfer to a greased 9x13 baking pan. Spoon mashed potatoes over beef mixture.

For soup kitchen: Cool to room temperature, cover with foil or lid and freeze. The frozen casserole will take 60-75 minutes to bake at 350°

For immediate use: Bake for 20-25 minutes at 350°.

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Baked Chop Suey

2 lbs ground beef	2 cups celery, chopped
1 onion chopped	1 cup minute rice
2 cans cream of chicken soup	6 T. soy sauce
1 can cream of mushroom soup	

Brown ground beef, onion and celery until beef is no longer pink; drain. Prepare rice according to package and add beef mixture. Add remaining ingredients; mix well. Cook over medium-low heat for 5 minutes and transfer to greased 9x13 baking pan.

For soup kitchen: Cover with foil and freeze. The frozen casserole will take 45-60 minutes to bake at 350°.

For immediate use: Cover with foil and bake for 20-25 minutes at 350° or until heated through.

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Turkey Noodle Casserole

2lbs ground turkey	1 4oz jar diced pimentos, drained
2 cups celery, chopped	¼ cup soy sauce
¼ cup green pepper, chopped	½ tsp. salt
¼ cup onion, chopped	½ tsp. lemon pepper seasoning
1 10 ¾ oz can cream of mushroom soup	1 cup sour cream
1 8 oz can sliced water chestnuts, drained	8 oz wide egg noodles, cooked
1 4 ½ oz can sliced mushrooms, drained	

Brown ground turkey, celery, green pepper and onion until meat is no longer pink and vegetables are tender. Stir in soup, water chestnuts, mushrooms, pimentos, soy sauce, salt and lemon-pepper. Reduce heat; simmer for 20 minutes. Remove from heat; add sour cream and cooked noodles and mix. Transfer to 9x13 baking pan.

For soup kitchen: Cover with foil and freeze. Frozen casserole will take 45-60 minutes to bake at 350°.

For immediate use: Cover with foil and bake for 30-35 minutes at 350° or until heated through.

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NACHO CASSEROLE

1lb ground beef	½ cup water
1 medium onion	1 tsp chili powder
1 6 oz jar chunky style salsa	½ of 15 ½ oz bag of tortilla chips, coarsely crushed
1 can rotel diced tomatoes/peppers	1 16oz can refried beans
1 16oz can corn, drained	1 16oz can chili not beans (drained)
8 oz shredded cheddar cheese, divided	

In large skillet over medium high heat, brown meat with onion, drain. Stir in salsa, Rotel tomatoes (with juice), refried beans, chili not beans (drained), corn (drained), and the cheese, water and chili powder.

Place the crushed tortilla chips in lightly greased 9x13 baking dish. Cover with meat mixture.

FOR SOUP KITCHEN CASSEROLE: TOP WITH THE REMAINING CHEESE. Cover unbaked casserole and freeze.

For immediate use: bake at 350 degrees for 30 minutes or until heated through. Top with cheese.

Bake an additional 5-7 minutes or until cheese is melted. Let stand 5 minutes before cutting into Squares to serve.

Garnish with 2 chopped tomatoes, 3 chopped green onions, 4 oz can black olives and sour cream.