



LAZY LASAGNA

350° 45 min

½ lb chop meat

½ lb sweet Italian sausage

4 cups sauce (home made or jarred)

1 lb pasta shells cooked

1 lb ricotta

2 eggs

¼ cup parmesan cheese + 3 T to sprinkle on top

3T parsley

8 oz mozzarella cheese

1. Brown and drain meat and put into sauce
2. Cook shells al dente'
3. Mix ricotta, mozzarella, eggs, parmesan and parsley in a bowl.
4. Mix cheese mixture into cooked pasta
5. Put 1 cup sauce in bottom of pan
6. Put pasta mixture into pan
7. Cover with the rest of the sauce
8. Poke with knife so some of the sauce goes into the pasta mixture
9. Sprinkle with the rest of the cheese

Cover with aluminum foil (I put waxed paper under the foil so the foil doesn't pit)

Label the type of casserole and the date it was frozen

Thank you for your generosity

(OVER)

ZITI WITH TOMATO SAUCE

INGREDIENTS; 1 lb. any brand ziti

- 1 – 1 ½ lb. chopped meat (most appreciated)
- Approximately 24 oz. Of any tomato sauce
- (It dries into the macaroni, you may need two jars of sauce)

Cook ziti according to directions on package. Brown chopped meat (fine) and add to sauce. Pour sauce over cooked ziti.

Please place your cooked Ziti in the aluminum pans provided. Spray top cover with Pam (or similar product) so food does not stick to the lid. Cover tightly and freeze. Unfrozen food cannot be accepted without prior notice of delivery to SHIP according to schedule.

Kindly label all trays – with date and label with or without meat.

CHILI

INGREDIENTS: 1 ½ to 2lbs. ground beef

- 1 package chili seasoning mix
- 1 cup water
- 2 cans (16 oz.) tomatoes
- 2 cans (15 oz.) kidney beans

Brown meat in large skillet. Pour off excess fat. Stir in chili seasoning mix, water, tomatoes and beans. Heat to boiling. Reduce heat; cover and simmer 10 minutes.

Spray the top cover with Pam (or similar) so food does not stick, cover tightly and freeze. UNFROZEN FOOD CANNOT BE TRANSPORTED. Kindly label all trays.

CHEROKEE PIE

Ingredients: 1 Tbs. Olive Oil, 1 lb. Ground Beef, ¾ cup Chopped Onion, 1/8 Tsp. Thyme, 1 Can Cream of Mushroom Soup, 1 16oz Can Stewed Tomatoes, 1 Cup Minute Rice(uncooked), 1 14oz Can Red Kidney Beans, 4 slices of cheese (any kind you prefer)

In a large skillet, sauté onion in olive oil. Brown meat in sautéed onion. Drain excess fat from browned meat. Add all spices, soup, tomatoes, beans and rice to the browned meat, mix well. Cook on medium heat for 3 minutes. Pour into pan and place cheese slices on top. Bake at 350° uncovered for 30 minutes. Let stand to cool, cover and freeze.

Other types of casseroles are welcome. If making something different please make 4 – ½ size pans in order to fill One half size deep pan one the Mobile Soup Kitchen.

On behalf of those you will be feeding, we thank you for your generosity and caring.

(OVER)