

Our Daily Bread Casserole Recipes

#1: Chicken and Broccoli

Ingredients needed:

- 8 oz. wide egg noodles, cooked and drained
- 2 packages frozen broccoli, cooked and drained
- 6 slices yellow cheese
- 2 cans cream of chicken soup, undiluted
- 4 chicken breasts, cooked

Cover aluminum pan bottom with cooked noodles. Arrange broccoli on top of noodles. Cut chicken into pieces and place over broccoli. Pour cream of chicken soup over chicken and top with cheese slices. Cook at 350-degrees for 45 minutes. Cool completely, cover with aluminum foil, label with casserole name and date and place in freezer.

#2: Beef Stew

Ingredients needed:

- 2 lbs. chuck, cut into 1" cubes
- 4 carrots, sliced
- 2 medium potatoes cut up
- 1 medium onion, chopped
- 1 bouillon cube
- 1 package frozen green beans
- Salt and pepper to taste

Brown chuck and slowly add salt, pepper and onion. Let simmer for about half an hour or until tender. Add carrots, potatoes and green beans. Continue cooking. Add ½ cup cold water and bouillon cube. Simmer for about an hour. Pour into casserole and bake for ½ hour at 350-degrees. Cover with aluminum foil and record date and casserole name. Freeze.

#3: Chili

Ingredients needed:

- 2 ½ lbs. ground beef
- 1 small onion, chopped
- 1 tsp. sugar
- 1 lb. red kidney beans, drained
- 32 oz. ketchup
- 4 tsp. chili powder

Brown meat and onion. Drain fat. Add sugar, kidney beans, ketchup and chili powder. Stir together until well mixed. Pour mixture into pan. DO NOT BAKE. Cover with aluminum foil and record casserole name and date on top. Freeze.

#4: Ham and Potatoes

Ingredients needed:

- 1 tsp. Salt
- 3 cups water
- 3 cups potatoes, cubed
- ½ cup milk
- ½ cup butter
- ½ cup onion, chopped
- ½ cup flour
- 2 cups ham, cooked, cut into small pieces
- 3 tbsp. Chopped parsley
- 2 cups canned peas, drained
- 1 cup grated cheddar cheese

Add salt to water and boil. Add potatoes and cook for 15 minutes. Drain and reserve liquid. Add milk to liquid. Set aside. Melt butter in saucepan, add onions and cook until soft. Blend flour into milk mixture and cook on low heat until thickened. Add ham, parsley, peas, onions and potatoes to milk mixture and pour into casserole pan. Top with grated cheese. Bake uncovered for 30 minutes in 350-degrees. Cover with aluminum foil and label with date and casserole name.

#5: Chicken and Noodles

Ingredients needed:

- 1 lb. Cooked noodles
- 1 10 oz. Box of frozen mixed vegetables
- 2 cans cream of mushroom soup
- 8-10 pieces of chicken
- 1 beaten egg
- 1 8oz. Can evaporated milk
- 2 tbsp. Parsley flakes
- 1 ½ cups grated cheddar cheese
- Salt and pepper to taste
- Bread crumbs

Cook frozen mixed vegetables partially. Stir in soup, milk, salt and pepper and parsley. Add cooked noodles to creamed vegetables. Pour into casserole pan. Sprinkle with cheese. Dip chicken pieces into egg and then cover with bread crumbs. Place chicken on top of casserole mixture and bake at 375-degrees for 1 hour. Cover with aluminum foil and label with date and casserole name.

#6: Chicken and Rice

Ingredients:

- 1 cup rice
- 1 cup water
- 2 cans cream of mushroom soup
- 1 small can of sliced mushrooms
- 10-12 pieces of chicken
- 1 package dry onion soup mix
- 1 tsp. paprika

Mix together rice, water, cream of mushroom soup and sliced mushrooms. Pour into casserole pan. Place chicken on top and sprinkle with paprika and onion soup mix. Cover tightly with aluminum foil and bake for 45 minutes at 350-degrees. Remove foil and bake for another 45 minutes. Cover with aluminum foil and label with date and casserole name.

#7: Texas Hash Casserole

Ingredients needed:

- 2lbs Ground Beef (do not substitute turkey)
- 3 large onions, chopped
- 1 large green pepper, chopped
- 1 large can tomato puree (29 oz)
- 4 cups cooked rice
- 2 tsp salt
- ¼ tsp pepper
- 2 Tbsp. Chili powder

In large skillet cook and stir meat, onions, peppers until meat is brown and vegetables are tender. Drain off fat. Stir in tomatoes, rice, salt, pepper, and chili powder. Pour into ungreased pan. Drain off some juice if casserole is too moist for transport. Please deliver frozen with casserole covered tightly with foil and dated with name of parish and casserole.

#8: Zippy Beef

Ingredients needed:

- 1 lb. Ground beef
- 8 oz. elbow macaroni, cooked
- 1 can cream of mushroom soup (10 ½ oz.)
- ¾ cups milk
- 2 tbsp. Instant minced onion
- 2/3 cup ketchup
- ½ cup shredded cheddar cheese
- ¼ cup green pepper, chopped
- 1 tsp. Salt

Cook and stir meat until browned. Drain off fat. Mix together all remaining ingredients, except cheese, into casserole pan. Stir in meat. Top with cheddar cheese. Cover with aluminum foil and bake for 40 minutes at 350-degrees. Cover with aluminum foil and label with date and casserole name.

#9: Spaghetti with Meat Sauce

Ingredients needed:

- 1 cup parmesan cheese
- 1 ½ - 2 lbs. Ground beef
- 1 can cream of tomato soup
- 1 lb. Spaghetti, cooked and drained
- 1 can cream of mushroom soup
- 1/2 cup chopped onion
- ½ cup chopped green pepper

Sauté onion, green pepper and meat. Add both cans of soup. Slowly stir in cooked spaghetti and pour into casserole pan. Sprinkle with parmesan cheese. Cover and bake for 20-25 minutes at 350-degrees. Cover with aluminum foil and label with date and casserole name.

#10: Macaroni and Cheese (VEGETARIAN)

Ingredients needed:

- 2 cups elbow macaroni, uncooked
- 1/2 cup margarine
- 1 medium onion, chopped
- 1 tsp. Salt
- 1 tsp. Pepper
- 1/2 cup flour
- 2 cups milk
- 10 oz. shredded cheddar cheese
- 1 cup bread crumbs

Cook macaroni according to directions on box. Drain and set aside. Sauté onions in margarine, and add salt and pepper. Slowly stir in flour. Cook over low heat until mixture is smooth and bubbly. Stir in milk. Add in cheese and continue stirring until melted. Remove from heat. Stir in cooked macaroni and pour into casserole pan. Top with bread crumbs. Bake at 375-degrees for 30 minutes. Cover with aluminum foil and label with date and casserole name.