

## **Shelter Meal Recipes**

### **Chicken Casserole**

16 bone-in or boneless breasts, or leg quarters, or 24 thighs and/or drumsticks

1/2 cup butter or margarine, melted (may need more)

2 tsp. salt

½ tsp. pepper

1 cup flavored bread crumbs (may need more)

#### Directions

1. Add salt & Pepper to melted margarine/butter
2. Dip chicken pieces in margarine/butter, then roll in bread crumbs, turning to coat all sides.
3. Place chicken in disposable foil baking pans in a single layer.
4. Bake at 375° for about an hour, or until brown and crisp, and a fork can be inserted in the chicken with ease.

### **Potato Casserole**

1 32 oz. frozen shredded or hash brown potatoes, thawed.

¼ cup butter, melted

1 cup chopped onions

8 oz. Sour cream

8 oz. Shredded cheddar cheese

1 can cream soup (mushroom, celery or chicken)

½ to 1 cup crushed potato chips or corn flakes

#### Directions

1. Melt butter in disposable foil casserole pan
2. Mix in thawed hash browns
3. Mix together the sour cream, chopped onion, cream soup and cheese
4. Mix together the sour cream, chopped onion, cream soup and cheese
5. Sprinkle the crushed chips evenly over the top
6. Bake uncovered at 350° for 45 minutes

### **Green Bean Casserole**

2 20 oz frozen French-style green beans, cooked and drained

2 cans cream of mushroom soup

2 tsp. soy sauce (optional)

1 large can French fried onions

Dash of pepper

## Directions

1. In a disposable foil pan, mix the soup and soy sauce together until smooth
2. Add green beans, half the onions and the pepper, mixing well.
3. Bake 20 minutes at 350°
4. Sprinkle rest of onions on top and bake 5 minutes longer, until onions are crisp

## **Sandwich Directions**

Any type of bread may be used.

**Meat Sandwiches:** Spread butter or margarine on both slices of bread. Use two (2) slices of meat (such as ham, bologna, cooked salami); add one (1) slice of cheese. You will need about 1 and 1/4 pounds of meat and about 1 pound of cheese.

**Peanut Butter and Jelly Sandwiches** are also very popular. You can vary the ingredients if you don't have enough of one kind to finish the loaf.

Sandwiches are then individually wrapped, put back in the bread wrapper, twist tied and placed in the Social Action Collection Box at the church entrance. The sandwiches are stored in a refrigerator and picked up the following day by someone from the shelter.