

SHELTER MEAL RECIPES

Chicken Casserole

16 bone-in or boneless breasts, or leg quarters, or 24 thighs and/or drumsticks.
½ cup butter or margarine, melted (may need more to coat all pieces).
2 tsp. salt
½ tsp. pepper
1 cup flavored bread crumbs (may need more to cover all pieces).

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 400 degrees for about an hour, or until brown and crisp, and a fork can be inserted in the chicken with ease. Be sure to check the middle pieces ensuring all chicken is thoroughly cooked.

Potato Casserole

DUE TO ALLERGIES – NO ONIONS ARE TO BE ADDED TO THIS CASSEROLE

1- 32oz. frozen shredded or hash brown potatoes, thawed.
¼ cup of butter, melted.
8 oz. of 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 all together in the pan.
5. Sprinkle the crushed chips evenly over the top.
6. Bake uncovered at 350 degrees for 45 minutes.

Corn

Each person is responsible for 10 cans of corn, heated in a foil pan with salt and butter added.