

MJ's Delicious Casserole Program

Thank you for helping with Welcome Inn's casserole program. If needed, casserole pans are available at Welcome Inn Monday-Friday, 8a-6p or you can use any

Half-Size Foil Steam Pan that's approximately 9" x 13" x 2.6".

Please bring your casserole(s) to **Starr Presbyterian Church** at least one day before your assigned date and be sure your casserole is either chilled or frozen (food safety)

Starr Presbyterian Church: 1717 W 13 Mile Rd, Royal Oak, MI 48073 (13 & Crooks)

Our entrance is the red door that's accessible via the Crooks Rd parking lot.

Quick Cherokee Casserole

Ingredients:

2 pounds ground beef

2 Tablespoons olive oil

1 large onion

3 teaspoons salt, dash or two of pepper

¼ teaspoon garlic powder

¼ teaspoon oregano

¼ teaspoon thyme (optional)

¼ bay leaf (optional)

2 cans (approx. 2 pounds) tomatoes

2 cans (10 ¾ oz.) cream of mushroom soup

2 cups Minute Rice (uncooked)

12 stuffed olives - sliced (optional)

8 slices American cheese, cut into strips

Directions:

Spray casserole pan with cooking spray.

In large skillet cook beef with chopped onion in olive oil until meat is brown and well cooked.

Drain fat from mixture.

In large bowl, mix spices, tomatoes, soups and rice. Mix well.

Add meat and all other ingredients into casserole pan. Mix well.

Place cheese strips and olive slices over top of mixture.

Please double wrap the casserole with aluminum foil over & around to prevent spillage.

PLEASE MARK CASSEROLE WITH NAME (i.e. Cherokee Casserole) & DATE TO BE SERVED.

Thank you so much!

South Oakland Citizens for the Homeless - 501(c)(3)

