

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.

Creole Skillet Casserole

Ingredients:

- 1 pound Kielbasa sausage (cut into bite size pieces)
- 2 Tablespoons butter or oil
- 1 medium-large onion
- 1 medium-large green pepper
- 2 cans (14.5 oz. each) diced tomatoes with olive oil, garlic & herbs
- 1 ½ cups water
- 2 cups Minute Rice (uncooked)

Directions:

Spray casserole pan with cooking spray.

In large skillet melt butter or oil over medium heat. Add onion and green pepper. Cover and cook until the vegetables are crisp and tender stirring once.

Add cut up kielbasa, tomatoes and water. Mix well. Bring to a boil. Stir in rice. Return to boil. Cook over low heat for 5 minutes or until rice is tender.

Place mixture into casserole pan.

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

PLEASE MARK CASSEROLE WITH NAME (i.e. Creole Skillet) & DATE TO BE SERVED.

Thank you so much!