

# 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.**

## Three Cheese Chicken & Pasta Bake

### **Ingredients:**

- 4 boneless chicken breasts, cubed
- 1 Tablespoon butter or margarine
  
- 1 can (10 ¾ oz size) condensed Cheddar Cheese soup
- ¾ cup milk
- ¼ teaspoon pepper
- 2 cups shredded mozzarella cheese (8 oz)
- 6 cups cook ziti or elbow macaroni (about 3 cups dry)
- ¼ cup grated Parmesan cheese (2 oz)
  
- 6 Tablespoons dry bread crumbs
- 2 Tablespoons butter or margarine, melted

### **Directions:**

Spray casserole pan with cooking spray.

Cook pasta according to package directions and drain.

Melt one tablespoon of butter in large skillet over medium heat.

Place cubed raw chicken in skillet and cook for 5-8 minutes until chicken is no longer pink.

In large bowl, combine soup, milk and pepper. Stir in shredded mozzarella cheese. Add cooked pasta and chicken. Toss gently to coat. Spoon into casserole pan. Sprinkle Parmesan cheese over pasta mixture.

In a small bowl, combine bread crumbs and melted butter. Sprinkle crumb mixture over pasta mixture.

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

**PLEASE MARK CASSEROLE WITH NAME (i.e. Three Cheese Chicken) & DATE TO BE SERVED.**

**Thank you so much!**

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

