

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.

Caruso Casserole

Ingredients:

- 1 pound mild bulk Italian sausage
- 1 medium-large onion
- 3 garlic cloves, mashed
- 4 Tablespoons butter
- 4 Tablespoons flour
- 1 teaspoon Italian seasoning or (1 teaspoon oregano and ½ teaspoon basil and ½ teaspoon thyme)
- ½ teaspoon salt
- ½ teaspoon pepper
- 2 cups milk
- 3 cups shredded mozzarella cheese
- 1 cup chopped tomatoes
- 1 16 ounce package egg noodles (cooked according to directions)

Directions:

Spray casserole pan with cooking spray.

Cook egg noodles according to directions

In large skillet, brown sausage, garlic, and onion. Drain and set aside.

Melt butter and add flour and seasonings. Mix until smooth about 1-2 minutes. Stir in milk and cook on medium heat for 1-2 additional minutes. Stir in sausage mixture, ½ cup mozzarella cheese, tomatoes, and cooked noodles.

Place mixture into greased casserole pan. Sprinkle remaining mozzarella cheese over top.

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

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