



Taco Potato Casserole

- 1 32-ounce bag frozen hash brown potatoes
- 2 pounds ground beef
- 2 packages mild taco seasoning mix
- 2 cans diced mild chili peppers
- 4 cups grated Cheddar cheese, divided

1. Brown ground beef in a large skillet and drain.
2. Add taco seasoning and follow directions on the package for preparing taco meat.
3. Spray the casserole pan with cooking spray.
4. Mix together meat mixture, chili peppers, hash browns and 2 cups of cheese and put into casserole.
5. Top with remaining Cheddar cheese.
6. Bake at 350 degrees for 45 minutes or until hash browns are cooked.
7. DOUBLE COVER CASSEROLE WITH ALUMINUM FOIL
8. Tape bottom portion of this page to casserole top and freeze.

DURING TIME OF COVID-19 DISTANCING: Please contact Stuart Scarborough (sscarborough@stjohnsec.org or 410-461-7793, ext. 117) PRIOR TO APRIL 23 to arrange for a time to drop off your casserole(s) at St. John's, Mon-Fri, 9am-5pm. Casserole-specific questions should be directed to Cynthia Cecil (cpcecil1@gmail.com).

ST. JOHN'S EPISCOPAL CHURCH OUTREACH

Taco Potato Casserole

1. Completely thaw double covered casserole before baking.
2. Preheat oven to 350 degrees.
3. Cook for 30 minutes or until bubbly and hot.



Chicken and Biscuit Bake

2 cans (10-3/4 ounces) condensed cream of chicken soup, undiluted
1 1/3 cups mayonnaise
5 teaspoons Worcestershire sauce
8 cups cubed cooked chicken
6 cups chopped broccoli, cooked
1 large onion, chopped
2 cup (8 ounces) shredded cheddar cheese
2 tubes (12 ounces each) refrigerated buttermilk biscuits
2 eggs
1/2 cup sour cream
2 teaspoons celery seed
3/4 teaspoon salt

1. In a large bowl, combine the soup, mayonnaise and Worcestershire sauce. Stir in the chicken, broccoli and onion. Transfer to greased casserole pan. Sprinkle with cheese.
2. Cover and bake at 375° for 20 minutes.
3. Separate biscuits; cut each in half. Arrange, cut side down, over hot chicken mixture.
4. In a small bowl, combine the remaining ingredients; pour over biscuits.
5. Bake, uncovered, 20 minutes longer or until golden brown.
6. **DOUBLE COVER CASSEROLE WITH ALUMINUM FOIL.**
7. **Tape bottom portion of this page to casserole cover and freeze.**

DURING TIME OF COVID-19 DISTANCING: Please contact Stuart Scarborough (sscarborough@stjohnsec.org or 410-461-7793, ext. 117) PRIOR TO MAY 21 to arrange for a time to drop off your casserole(s) at St. John's, Mon-Fri, 9am-5pm. Casserole-specific questions should be directed to Cynthia Cecil (cpcecil1@gmail.com).

ST. JOHN'S EPISCOPAL CHURCH OUTREACH Chicken and Biscuit Bake

1. **Completely thaw double covered casseroles before baking.**
2. **Preheat oven to 350 degrees.**
3. **Cook for 30 minutes or until hot throughout.**