



## Baked Ziti

- 1 16 oz. package ziti (or penne pasta)
- 1 pound mild Italian TURKEY sausage (no pork, please)
- $\frac{1}{2}$  pound ground beef
- $\frac{1}{2}$  cup chopped onion
- 3 cups pasta or spaghetti sauce (approx. 28 oz)
- 1 16 oz package sliced mozzarella cheese
- $\frac{1}{4}$  cup grated Parmesan cheese

1. Cook pasta according to package directions. Drain and set aside.
2. Remove sausage from casing. Cook sausage, ground beef and onion in a skillet over medium heat, stirring until meat crumbles. Drain and return to skillet.
3. Stir pasta sauce and ziti into meat mixture. Lightly grease the aluminum pan. Layer ziti/meat mixture and mozzarella cheese so that there are 3 ziti layers and 2 cheese layers. Sprinkle Parmesan cheese over the top ziti layer.
4. DOUBLE COVER CASSEROLE WITH ALUMINUM FOIL.
5. Tape bottom portion of this page to casserole cover and freeze.

**DURING TIME OF COVID-19 DISTANCING: Please contact Stuart Scarborough ([sscarborough@stjohnsec.org](mailto:sscarborough@stjohnsec.org) or 410-461-7793, ext. 117) PRIOR TO JANUARY 22nd 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](mailto:cpcecil1@gmail.com)).**

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## ST. JOHN'S EPISCOPAL CHURCH OUTREACH

### Baked Ziti

1. Completely thaw double covered casserole before baking.
2. Preheat oven to 350 degrees and remove both covers.
3. Bake for 30 minutes or until casserole is hot throughout.



## **Oriental Chicken Bake**

3  $\frac{1}{2}$  to 4 cups cooked and cubed chicken or turkey  
2 cans (10  $\frac{3}{4}$  oz) condensed cream of celery soup  
2/3 cups water  
2 TBSP soy sauce  
4 medium green onions sliced or 1 medium onion thinly sliced  
30 oz canned or frozen mixed vegetables, drained or thawed and drained  
3 cups cooked rice  
1 can French fried onions

1. Prepare rice so that, after cooking, you have at least three cups.
2. In a large bowl, combine soup, water, soy sauce, green onions, vegetables, chicken or turkey and rice.
3. Pour mixture into casserole pan.
4. Sprinkle French fried onions on top.
5. DOUBLE COVER CASSEROLE IN ALUMINUM FOIL.
6. Tape bottom portion of this page to casserole cover and freeze.

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## **ST. JOHN'S EPISCOPAL CHURCH OUTREACH**

### **Oriental Chicken Bake**

1. Completely thaw double covered casserole before baking.
2. Preheat oven to 350 degrees.
3. Remove top cover and bake with bottom cover on for 20 minutes.
4. Remove bottom cover and bake for 10 to 15 minutes until casserole is hot throughout and onions are golden.



## **Macaroni and Cheese**

6 tablespoons butter  
 $\frac{1}{2}$  cup flour  
2 tsp. salt  
1 tsp. dry mustard  
 $\frac{1}{2}$  tsp. Worcestershire  
5 cups milk  
1 medium onion, grated  
1  $\frac{1}{2}$  pounds shredded sharp cheddar cheese  
16 oz. macaroni, cooked and drained

1. In saucepan over medium heat, melt butter.
2. Blend in flour and seasonings, stirring until smooth and bubbly.
3. Gradually stir in milk and cook and stir until thick and smooth.
4. Stir in grated onion and cheese.
5. Place cooked drained macaroni in buttered pan.
6. Pour sauce over macaroni and gently mix to blend.
7. Bake at 350 degrees for 30-45 minutes.
8. DOUBLE COVER CASSEROLE WITH ALUMINUM FOIL.
9. 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 MARCH 19 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**

### **Macaroni and Cheese Casserole**

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