

# **Camillus House Casserole**

## **Project Calendar**

**September 2023- May 2024**

**Please deliver casseroles behind the church in the school car pool lanes between**

**8 and 9 am**

**Wed., Sept. 6, 2023 - Turkey Chili**

**Wed., Oct. 4, 2023- Baked Chicken**

**Wed, Nov. 8, 2023 - Ziti Bolognese**  
**(Note this is 2<sup>nd</sup> Weds of month)**

**Wed., Dec. 6, 2023- Turkey Chili**

**Wed., Jan. 10 , 2024 - Baked Chicken**  
**(Note this is 2<sup>nd</sup> Weds of month)**

**Wed., Feb. 7, 2024 - Ziti Bolognese**

**Wed., March 6, 2024 - Turkey Chili**

**Wed., April 10, 2024 - Baked Chicken**  
**(Note this is 2<sup>nd</sup> Weds of month)**

**Wed., May 1 , 2024 - Ziti Bolognese**

**THANK YOU!!!**

**Recipes are below ↓**

# TURKEY CHILI

- |  |                                    |
|--|------------------------------------|
| <b>2 lbs. ground turkey</b>                      | <b>1 large onion, diced small</b>  |
| <b>2 8-oz. Cans of kidney beans drained</b>      | <b>4 cloves of garlic, minced</b>  |
| <b>Olive oil</b>                                 | <b>1 Tbsp chili powder</b>         |
| <b>1 8-oz. can diced tomatoes</b>                | <b>2 tsp of salt (or to taste)</b> |
| <b>with green chilis</b>                         | <b>2 tsp ground black pepper “</b> |
| <b>1 26-oz. jar Publix 4-cheese tomato sauce</b> |                                    |
| <b>1 8-10 oz. can of tomato sauce</b>            |                                    |
| <b>1 large green pepper, diced small</b>         |                                    |

Brown and crumble ground turkey in a frying pan coated with olive oil until all the pinkness is gone. Drain on a paper towel and set aside. In a large pot, add a little more olive oil, sauté the onions and peppers until golden; add garlic until golden. Stir in the beans, diced tomatoes and chilis, 6-cheese tomato sauce, and a can of tomato sauce. Add cooked turkey, salt, pepper and chili powder. Bring to a boil. Reduce heat to low and simmer 15 min. stirring occasionally. Pour chili into the casserole tin. This recipe will not completely fill the tin. Please feel free to make a double recipe!! J

## Cooling and Freezing Directions

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Food-borne bacteria love food at room temperature. Therefore, it is crucial to expedite hot to cold temperature. When transferring cooked contents to the casserole pan, leave ½” from the top edge of the pan for expansion during freezing. For cooling: place the uncovered pan with hot contents into a larger pan or the kitchen sink filled with half-ice, half cold water and two tablespoons of salt. As soon as the contents are no longer hot, cover the pan with the lid and seal all around. Label and date the lid. Wrap with plastic wrap three times in both directions to secure the lid. Place in the freezer.

# BAKED CHICKEN

6-8 lb. Whole Chicken (cut into 1/8's) or  
6-8 lbs made up of various packs of  
bone- in pieces such as breasts, legs, thighs  
2 large onions diced  
4 tsp. salt  
2 tsp. paprika  
1 tsp. onion powder  
1 tsp. dried thyme  
1 tsp. ground black pepper

½ tsp. cayenne pepper  
½ tsp. white pepper  
½ tsp. garlic powder  
Olive Oil

In a small bowl, mix together the dry ingredients. Clean and rinse the chicken and then dry each piece with paper towels. Keep the skin on for added flavor and moist chicken. Rub each dry piece of chicken with the spice mixture. Place a piece of parchment paper on your roasting pan and place the chicken and the onions on it, then drizzle the olive oil sparingly on top of the chicken and the onions. Preheat the oven to 375 degrees and bake for 30 minutes and then lower the temperature to 300 degrees and cook for 30 to 45 minutes more until thoroughly cooked. Transfer chicken and onions into the casserole tin and follow the cooling and freezing directions below.

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# ZITI A LA BOLOGNESE

3 ½ lbs. Ground chuck beef	1 large onion diced small
2 26-oz. jars Publix 4-cheese tomato sauce	2 Tbsp. dried parsley
1 lb. ziti macaroni	0 live oil
4 cloves of garlic diced fine	2 tsp. Of salt (or to taste)
2 stalks celery diced small	2 tsp. ground black pepper “
1 large carrot diced small	2 tsp. dried basil

Brown and crumble ground beef in a hot frying pan coated with olive oil until pinkness is gone. Drain on a paper towel. Set aside. In a large pot with ¼” of oil, sauté the onions, carrots, garlic and celery until golden; add cooked meat. Add the 6-cheese tomato sauce, dried parsley and dried basil. Bring to a boil and simmer for 30 min. stirring occasionally. Cook the ziti in a large pot of salted boiling water al dente (2 min. less than package instructions). Combine the ziti and Bolognese sauce after adding salt and pepper to taste. Transfer half of ziti and meat to the casserole pan. Stir until blended and gradually add the other half of ziti and meat until all blended. Leave ½ inch from the edge of the pan for expansion during freezing. **See cooling and freezing directions shown after the third recipe.**

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