



LAKEWOOD

UNITED METHODIST CHURCH

249 & Hope Ministry

Recipe Suggestions

Chicken, Stuffing, and Green Bean Casserole.....	2
Barbeque Beef Casserole.....	3
Ground Turkey Casserole.....	4
Heavenly Potatoes and Ham.....	5
Easy Tuna Casserole.....	6
Baked Spaghetti.....	7
Broccoli, Rice, Cheese, and Chicken Casserole.....	9
Taco Casserole.....	10
Easy Pasta Salad.....	12
Ranch, Bacon, and Parmesan Pasta Salad.....	13

CHICKEN, STUFFING AND GREEN BEAN CASSEROLE

RECIPE BY MILOME

Prep Time: 10 Minutes

Cook Time: 30 Minutes

Ready In: 40 Minutes

Makes ONE 9x13 inch baking pan

INGREDIENTS:

2 cups cooked, cubed chicken breast meat

1 (10.75 ounce) can condensed cream of chicken soup

1 (14.5 ounce) can green beans, drained

salt and pepper to taste

1 (12 ounce) package unseasoned dry bread stuffing mix

1 cup shredded Cheddar cheese

DIRECTIONS:

1. In a medium bowl combine the chicken, soup, beans, salt and pepper; mix well and set aside. Prepare stuffing according to package directions.
2. Preheat oven to 375 degrees F (190 degrees C).
3. Spoon chicken mixture into a 9x13 inch baking dish, top with prepared stuffing and sprinkle with cheese.
4. Bake, covered, for 25 minutes; remove cover and bake another 5 minutes to brown the cheese.

BARBEQUE BEEF CASSEROLE

RECIPE BY THEMAMALION

Prep Time: 15 Minutes

Cook Time: 25 Minutes

Ready In: 40 Minutes

Makes ONE 9x13 inch baking pan

INGREDIENTS:

- 2 pounds ground beef
- 1 large onion, diced
- 1 green bell pepper, seeded and diced
- 1 (10 ounce) can whole kernel corn, drained
- 1/2 cup barbeque sauce
- 1 (14.5 ounce) can diced tomatoes, drained
- 3 (8.5 ounce) packages corn bread mix

DIRECTIONS:

1. Preheat the oven to 400 degrees F (200 degrees C).

Crumble the ground beef into a large skillet over medium-high heat. Cook until evenly
2. browned. Add the onion, bell pepper, corn and tomatoes. Cook and stir until vegetables are tender. Drain excess grease, and stir in the barbeque sauce. Spread the beef mixture in an even layer in a 9x13 inch baking dish.
3. Prepare the cornbread batter mixes according to package directions. Spread the batter over the top of the beef mixture.
4. Bake for 20 to 25 minutes in the preheated oven, until the top is golden brown, and a knife inserted into the center of the cornbread layer comes out clean.

GROUND TURKEY CASSEROLE

RECIPE BY BEKI

Prep Time: 30 Minutes

Cook Time: 35 Minutes

Ready In: 1 Hour 5 Minutes

Makes ONE 9x13 inch baking pan

INGREDIENTS:

- 1 pound ground turkey
- 1 (15 ounce) can tomato sauce
- 1 teaspoon white sugar
- 1 (8 ounce) container sour cream
- 1 (8 ounce) package cream cheese
- 1 (12 ounce) package uncooked egg noodles
- 2 cups shredded Cheddar cheese

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a large skillet over medium-high heat, sauté the ground turkey for 5 to 10 minutes, or until browned. Drain the turkey, stir in the tomato sauce and sugar, and set aside. In a medium bowl, combine the sour cream and cream cheese. Mix well and set aside.
3. Cook noodles according to package directions. Place them into a 9x13-inch baking dish, and then layer the turkey mixture over the noodles. Then layer the sour cream mixture over the turkey, and top with cheese.
4. Bake at 350 degrees F (175 degrees C) for 20 to 35 minutes, or until cheese is melted and bubbly.

HEAVENLY POTATOES AND HAM

RECIPE BY TLM41870

Prep Time: 30 Minutes

Cook Time: 30 Minutes

Ready In: 1 Hour

Makes ONE 9x13 inch baking pan

INGREDIENTS:

- 5 pounds red potatoes, quartered
- 1 (16 ounce) container sour cream
- 1/2 cup butter
- 1 (10.75 ounce) can condensed cream of chicken soup
- 2 cups shredded Cheddar cheese
- 1/4 cup chopped green onion
- 2 cups cooked, chopped ham
- salt and pepper to taste
- 1 1/2 cups Parmesan cheese flavored bread crumbs
- 1/4 cup melted butter

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.
2. Place potatoes in a large pot of water, and bring to a boil. Boil until slightly tender, about 12 minutes. Drain and transfer to a large bowl.
3. Mix sour cream, butter, cream of chicken soup, Cheddar cheese, green onions, ham, salt and pepper with the potatoes. Spread mixture in the prepared baking dish. Sprinkle with bread crumbs, and drizzle with butter.
4. Bake 30 minutes in the preheated oven.

EASY TUNA CASSEROLE

RECIPE BY LMCDEVIT

Prep Time: 15 Minutes

Cook Time: 30 Minutes

Ready In: 45 Minutes

Makes ONE 9x13 inch baking pan

INGREDIENTS:

3 cups cooked macaroni

1 (6 ounce) can tuna, drained

1 (10.75 ounce) can condensed cream of chicken soup

1 cup shredded Cheddar cheese

1 1/2 cups French fried onions

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a 9x13-inch baking dish, combine the macaroni, tuna, and soup. Mix well, and then top with cheese.
3. Bake at 350 degrees F (175 degrees C) for about 25 minutes, or until bubbly. Sprinkle with fried onions, and bake for another 5 minutes. Serve hot.

BAKED SPAGHETTI

RECIPE BY CALLIKO

Prep Time: 25 Minutes

Cook Time: 1 Hour

Ready In: 1 Hour 25 Minutes

Makes ONE 9x13 inch baking pan

INGREDIENTS:

- 1 (16 ounce) package spaghetti
- 1 pound ground beef
- 1 onion, chopped
- 1 (32 ounce) jar meatless spaghetti sauce
- 1/2 teaspoon seasoned salt
- 2 eggs
- 1/3 cup grated Parmesan cheese
- 5 tablespoons butter, melted
- 2 cups small curd cottage cheese, divided
- 4 cups shredded mozzarella cheese, divided

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13-inch baking dish.
2. Bring a large pot of lightly salted water to a boil. Cook spaghetti in boiling water, stirring occasionally until cooked through but firm to the bite, about 12 minutes. Drain.
3. Heat a large skillet over medium heat; cook and stir beef and onion until meat is browned and onions are soft and translucent, about 7 minutes. Drain. Stir in spaghetti sauce and seasoned salt.
4. Whisk eggs, Parmesan cheese, and butter in a large bowl. Mix in spaghetti to egg mixture and toss to coat. Place half the spaghetti mixture into baking dish. Top with half

the cottage cheese, mozzarella, and meat sauce. Repeat layers. Cover with aluminum foil.

5. Bake in preheated oven for 40 minutes. Remove foil and continue to bake until the cheese is melted and lightly browned, 20 to 25 minutes longer.

BROCCOLI, RICE, CHEESE, AND CHICKEN CASSEROLE

RECIPE BY Heather

Prep Time: 15 Minutes

Cook Time: 30 Minutes

Ready In: 45 Minutes

Makes ONE 9x13 inch baking pan

INGREDIENTS:

2 cups water

2 cups uncooked instant rice

2 (10 ounce) cans chunk chicken, drained

1 (10.75 ounce) can condensed cream of mushroom soup

1 (10.75 ounce) can condensed cream of chicken soup

1/4 cup butter

1 cup milk

1 (16 ounce) package frozen chopped broccoli

1 small white onion, chopped

1 pound processed cheese

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a medium saucepan, bring the water to a boil. Mix in the instant rice, cover, and remove from heat. Let stand 5 minutes.
3. In a 9x13 inch baking dish, mix the prepared rice, chicken, cream of mushroom soup, cream of chicken soup, butter, milk, broccoli, onion, and processed cheese.
4. Bake in the preheated oven for 30 to 35 minutes, or until cheese is melted. Stir halfway through cooking to help cheese melt evenly.

TACO CASSEROLE

RECIPE BY Debi Van Name

Prep Time: 25 Minutes

Cook Time: 35 Minutes

Ready In: 1 Hour

Makes ONE 9x13 inch baking pan

INGREDIENTS:

- 1 pound lean ground beef
- 8 ounces macaroni
- 1/2 cup chopped onion
- 1 (10.75 ounce) can condensed tomato soup
- 1 (14.5 ounce) can diced tomatoes
- 1 (1.25 ounce) package taco seasoning mix
- 2 ounces shredded Cheddar cheese
- 2 ounces shredded Monterey Jack cheese
- 1 cup crushed tortilla chips
- 1/2 cup sour cream (optional)
- 1/4 cup chopped green onions

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Cook pasta in a large pot of boiling water until al dente. Drain.
3. In a large skillet, cook and stir ground beef and chopped onion over medium heat until brown. Mix in tomato soup, diced tomatoes, and taco seasoning mix. Stir in pasta.
4. Spoon beef mixture into a 9x13 inch baking dish. Sprinkle crumbled taco chips and
5. grated cheese on top.
Bake for 30 to 35 minutes, until the cheese is melted. Serve with chopped green onions

and sour cream, if desired.

EASY PASTA SALAD

RECIPE BY mhassler

Prep Time: 20 Minutes

Cook Time: 10 Minutes

Ready In: 30 Minutes

Makes approximately ONE 9x13 inch baking pan

INGREDIENTS:

- 1 (12 ounce) package rotini pasta
- 1 (12 ounce) package tri-color rotini pasta
- 6 roma (plum) tomatoes, chopped
- 1 cucumber, chopped
- 1/2 cup chopped purple onion
- 1 (16 ounce) bottle ranch dressing
- 1 (16 ounce) bottle Italian-style salad dressing

DIRECTIONS:

1. Bring a large pot of lightly salted water to a boil; cook the rotini and tri-color rotini at a boil until tender yet firm to the bite, about 8 minutes; drain. Rinse the pasta with cold water until cool; drain.
2. Combine pasta, tomatoes, cucumber, and purple onion in a large bowl.
3. Stir ranch dressing and Italian-style salad dressing together in a separate bowl; spread over the pasta mixture and stir to coat.

RANCH, BACON, AND PARMESAN PASTA SALAD

RECIPE BY John Politte

Prep Time: 15 Minutes

Ready In: 2 Hours 45 Minutes

Makes approximately ONE 9x13 inch baking pan

INGREDIENTS:

1 (16 ounce) package farfalle (bow tie) pasta

1 cup prepared ranch dressing

6 slices bacon

1/2 cup shredded Parmesan cheese

1 carrot, peeled and diced

1 stalk celery, diced

1 red onion, diced

DIRECTIONS:

1. Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the bow tie pasta and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink. Transfer to a bowl, and refrigerate until cool, at least 30 minutes.
2. Meanwhile, place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate, let cool, and chop.
3. In a large salad bowl, stir together the ranch dressing, bacon, Parmesan cheese, carrot, celery, and red onion until well combined. Lightly stir in the cooled pasta to coat with dressing, and refrigerate 2 hours to blend flavors before serving.