![MC900001766[1]]()Feed the Homeless – **Saturday, July 15, 2023**

1. Please take one casserole pan, lid, and recipe

2. Return it to the St Albert’s parking lot between **9 and 10 AM – please drive up to the breezeway.**

3. **NEW** Drop off instructions:

* **No early drop offs** – if you can’t make the drop off time, take your casserole directly to the ***NEW*** St Vincent DePaul kitchen behind the Job Center at 1111 S. Edwin C. Moses Blvd. in Dayton anytime
* **Please put the casserole in the trunk or back of your vehicle**
* **Please stay in your vehicle**, we will take it out

4. If you have a question, please text or call Pat Rau at 937-238- 7171

5. If you prepared the casserole early and had to freeze it, please be sure it is mostly thawed before you drop it off

6. **It does not need to be hot when you drop it off** (we prefer it cooled off)

**HAM & BROCCOLI CASSEROLE**

1 1/2 lbs cubed ham (about 4 1/2 cups)

1 bag (20oz) frozen cut broccoli, thawed and drained

1 can (10 3/4 oz) condensed cream of mushroom soup

1, 8 oz. package Velveeta cheese, cut in small cubes

1 can (8oz) sliced water chestnuts, drained

1 1/2 cup UNCOOKED instant rice

1 1/2 cup milk

3/4 cup chopped celery

3/4 cup chopped onion

1/4 tsp pepper

Grease the aluminum pan and spray the underside of the lid. Whisk the milk, soup into a smooth sauce, blend in the Velveeta cubes. Mix remaining ingredients together with the cheese sauce. Pour into aluminum pan. Cover and bake for 45 min at 350°.

Allow casserole to cool.

Thank you!