MC900001766[1]Feed the Homeless – **Saturday, November 4, 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
* **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 Kim White at 937-522-1297

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)

**Corn Bread Taco Bake**

2 lb. ground beef

2 pkgs. Taco Seasoning

1 cup water

1 can (15 oz) whole kernel corn, drained

3/4 cup chopped green pepper

1 can (16 oz) tomato sauce

2 pkgs. (8 oz each) corn muffin mix plus ingredients to prepare the mix

2 cans (2.8 oz each) French fried onions

1 cup shredded cheddar cheese

a. Preheat oven to 400°.

b. In large skillet, brown beef and drain off grease.

c. Stir in Taco Seasoning, water, corn, green pepper and tomato sauce.

d. Pour mixture into aluminum baking pan.

e. In medium bowl, prepare corn muffin mixture according to package directions. Stir in *one* can of onions.

f. Spoon corn muffin batter around edge of beef mixture, covering most of beef mixture

g. Bake uncovered, at 400º for 25 - 30 minutes or until corn bread is done.

h. Top corn bread with cheese and remaining onions; bake, uncovered, 3 more min.

i. Allow casserole to cool and cover tightly with foil lid that has been sprayed with non-stick cooking spray.

Thank you!