Feed the Homeless – **Saturday, October 7, 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)

**Buffalo Chicken Pasta**

1 lb Penne Pasta (or other shape)

1 package (8 oz) Cream Cheese

1/2 cup Buffalo Sauce (Frank's Red Hot Wing Sauce or similar)

1 cup Chicken Broth

1 tsp garlic powder

1 tsp salt

1 lb Chicken, cooked and shredded

1 cup Mozzarella Cheese, shredded

1 cup Cheddar Cheese, shredded

1/4 cup Ranch dressing

INSTRUCTIONS – **Note: NO need to bake, all ingredients are cooked prior to assembly**

Cook pasta according to package directions. While pasta is cooking, make sauce.

For the sauce, in a large skillet, add cream cheese, buffalo sauce and chicken broth. Simmer over medium heat, stirring constantly until cream cheese is melted and smooth.

Add in garlic powder and salt and whisk until smooth.

Add cooked chicken and stir until blended.

Fold in cooked pasta and shredded cheeses.

Pour into pan.

Top with a drizzle of ranch dressing.

Cover tightly Thank you!