

Feed the Homeless – Saturday, February 1, 2025



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. Drop off instructions:
 - **No early drop offs** – if you can't make the drop off time, take your casserole directly to the 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)

Easy Chicken Bake

- 1 box of Stove Top Stuffing Mix, chicken flavor
(margarine & water according to box)
- 2 ½ lbs. boneless, skinless, uncooked chicken breasts; cut in bite-size pieces
- 1 can of cream of chicken soup
- 2/3 cup sour cream
- 2 - 10 oz. boxes mixed vegetables

Preheat oven to 400°

Spray the bottom of the pan.

Prepare stuffing according to the box. Set aside.

Place cut up uncooked chicken in baking dish.

Mix together soup and sour cream; add vegetables, and spoon over chicken.

Top with the prepared stuffing.

Bake loosely covered, at 400° for *about* one hour, till edges bubble and chicken reaches 170°. Uncover the last 15 minutes to brown stuffing.

Allow casserole to cool.

Lightly spray underside of lid, cover tightly.

Thanks!