

## Feed the Homeless – Saturday, March 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)

### 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 400° 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!