

Feed the Homeless – Saturday, April 5, 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 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 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)

Ham and Rice Casserole

- 1 ¼ cup regular uncooked rice (when cooked it makes about 4 cups)
- 1 bag (16 oz) frozen peas & carrots, thawed
- 2 cans cream of celery soup
- ¾ cup milk
- 3 Tablespoon dried onion (or one medium onion chopped)
- 1 Tablespoon Worcestershire sauce
- 4 cups ham, cut into bite size pieces (about 1 ¾ lbs.)

Grease or spray aluminum pan and the underside of the lid.

Cook rice according to bag directions.

Mix all ingredients together and cover tightly with foil lid.

Bake 45 minutes at 350°.

Allow casserole to cool

Thank you!