

Catholic Community of St. Francis Xavier

Recipe for Beans & Bread Casseroles

Casserole Drop Off Options

Monday-Thursday	Bring your frozen labeled casserole to church and place in the Beans & Bread freezer downstairs. Call the Parish Office at 410-785-0356 to make sure church doors are open.
Saturdays & Sundays	Bring your frozen, labeled casserole to any Weekend Mass and place in the B & B freezer downstairs. If this is full, use the freezer section of the fridge/freezer across the room or in the upstairs kitchen.
Delivery Day	3 rd Monday of each month from 8:30 – 9:15 am. Drive up to the front entrance of the church and drop off your frozen labeled casserole. A volunteer, or the volunteer's vehicle, will be there to accept your casserole. Delivery Dates can be found on our website: www.ccsfx.org

Southwestern Turkey Casserole

This recipe produces 2 casseroles. You can either split the mixture into two ½ pans or consolidate in one full pan.

Ingredients

- 2 cup uncooked elbow macaroni
- 2 pounds ground turkey
- 2 small onions, chopped
- 2 cloves garlic, minced (can use 1 teaspoon of jarred, minced garlic)
- 2 cans (14 ½ oz.) diced tomatoes, undrained
- 1 4 oz. can green chiles, chopped
- 1 6 oz. can tomato paste
- 1 16 oz. can of kidney beans, rinsed and drained
- 1½ teaspoon salt
- ½ teaspoon pepper
- 1 package Taco Seasoning
- 1 8oz. pkg shredded Monterey Jack cheese

Directions

1. Preheat oven to 375°
2. Cook macaroni according to package directions. Drain.
3. In a large, deep skillet (or a large saucepan) cook turkey and onion over medium heat, crumbling turkey, until meat is no longer pink.
4. Add garlic and cook 1 minute longer. Drain.
5. Stir in next 7 ingredients. Bring to a boil. Reduce heat; simmer uncovered for 10 minutes
6. Stir drained macaroni into turkey mixture.
7. Transfer mixture to a greased (Cooking spray works great for this!) aluminum pan(s).
8. Top with cheese.
9. Cover with aluminum foil (heavy duty preferred or 2 sheets of regular). Be sure that there is at least 2 inches of foil overlapping on all sides.
10. Bake at 375° for 30 minutes.
11. Let casserole cool briefly in refrigerator.
12. Freeze. **Label the casserole (see label below).**



*Cut along line for label and **attach** to the top of the casserole.*



SOUTHWESTERN TURKEY CASSEROLE CCSFX

Date of scheduled delivery to Beans & Bread: _____