

Summer Feeding Recipes

Cold Chicken Pasta Salad

INGREDIENTS:

16 OZ. Elbow Macaroni	16 OZ Frozen Peas	
16OZ Frozen Corn	10 OZ Bag Shredded Matchstick Carrots	
2 tsp. Salt	2 tsp. Pepper	
2 tsp. Old Bay Seasoning	2 tsp. Dried Onion Flakes	
1 TBLS. Dill Weed		1 Bag Tyson
Grilled Chicken Strips – (in freezer section of store)		

1 – 24 oz. Bottle Ranch Dressing **DO NOT ADD TO CASSEROLE**

Thaw grilled chicken strips. Chop chicken strips into bite size pieces. Place in large bowl. Chop matchstick carrots to approx. ½ - 1” in length. Cook elbow macaroni according to package directions.

Before rinsing, add peas, corn, carrots, and let sit for 10 minutes or so.

Strain macaroni and vegetables. Mix all dry ingredients in small bowl.

Add to chicken, pasta, vegetables in large bowl. Place in large zip-lock baggie marked “St. David’s Chicken Salad.” Place in freezer marked “St. David’s Chicken Soups & Casseroles” in kitchen at church.

**For your own use you may add one cucumber chopped and peeled.
St. David’s will provide the cucumber for the feeding ministry.

Hot Dogs and Beans Casserole (No Cook)

4 one pound cans vegetarian beans
2 envelopes Lipton onion soup
1/3 cup water
4 teaspoons brown sugar
2 teaspoons prepared mustard
2 lbs. hot dogs sliced (**beef, chicken or turkey only**)

Mix all ingredients together and put in a 10 x 12x 2 1/2 aluminum container. Cover, mark HOT DOG and freeze. Bring to church freezer.

Do Not Cook