St. Patrick’s Center casserole recipes

Please feel free to change or adapt these recipes.

Beef Stew

2 lbs. stew meat

1 can beef broth mixed with 1 cup flour

¼ cup pepper

4 cups water

1T Worchester sauce

2 bags frozen stew vegetables

1 large cooking bag (Reynolds brand has them)

Flour inside of cooking bag as directed on package. Place meat, broth mixture, vegetables, pepper, Worchester sauce and water in the bag. Place bag in a casserole dish with tie. Cut a small slit in bag. Cook 2 ½ - 3 hours at 350. Cut open bag and our stew into casserole pan. Freeze.

Chicken Noodle Casserole

2 packages pasta

4-6 chicken breasts, cooked and cut into pieces. Rotisserie chicken works too.

3 cans creamy chicken/mushroom soup, or, cream of mushroom or cream of chicken, or combination.

3 cans chicken broth

Shredded cheddar cheese

Mix soups together. Add cooked pasta and chicken. Top with cheese. Bake at 350 for 30 minutes. Freeze

Hamburger Chow Mein

2-3 lbs. hamburger

1 large onion chopped

3 cans cream of chicken soup

3 cans cream of mushroom soup

3 cans uncooked rice

2 cans Chow Mein noodles (optional)

You can substitute a can of milk for one of the soups.

Brown hamburger and onion. Add soups and rice; put into casserole. Sprinkle noodles on top. Bake at 350 for 45 min.