Feed the Homeless – **Saturday, May 1, 2021**

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. **NEW** Drop off instructions:
   - **No early drop offs** – if you can't make the drop off time, take your casserole directly to the ***NEW*** 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)

Mexican Casserole

2 lbs. ground beef
2 each, 14 oz. cans tomatoes, chopped
2 each, 15 oz. cans whole kernel corn, drained
2 each, 15 oz. cans black beans, rinsed & drained
2 envelopes taco seasoning
8 oz. shredded cheese, cheddar or Mexican mix
8 oz. any kind of corn chips, somewhat crushed.

a. In a fry pan on top of stove brown hamburger, drain off grease
b. Transfer meat to aluminum pan; add tomatoes, taco seasoning, drained corn & black beans, and shredded cheese.
c. Stir to mix in the taco seasoning.

Bake lightly covered for 30 minutes, at 350°. Spread corn chips on top and return to oven uncovered for another 15 to 20 minutes.
Allow casserole to cool
Cover tightly with lid or foil.

Thank you!