

Ultimate Breakfast Casserole

3 eggs
1 pinch of pepper
1 can condensed cream of chicken soup
16 oz sour cream
One 2 lb PKG frozen hash brown potatoes, thawed
2 cups cooked ham, cubed
1 medium onion, chopped
3/4 cup shredded cheddar cheese
1/4 cup melted butter

Grease a disposable 9x13 inch foil pan. Preheat oven to 350 degrees.
Beat the eggs with the black pepper in a bowl. Stir in the condensed soup and sour cream. In the pan, layer the hash browns, ham, onion and cheese. Pour the egg mixture over the layered ingredients.
Bake, uncovered, for 30 minutes. Drizzle with melted butter. Return to the oven, and bake an additional 15 minutes until golden.

Cool, cover with foil, and freeze the casserole.

Deliver to church! Thank you so much.

Lasagna

1 PKG no boil lasagna noodles, use 9 noodles

Meat sauce layer:

1 lb ground beef

1/2 cup chopped onion

Two 24 oz jars marinara sauce, reserve 1/2 jar for later

1 teaspoon dried oregano

1 teaspoon dried basil

1 clove garlic, minced or 1/2 teaspoon garlic powder

1 teaspoon salt

1/2 teaspoon black pepper

Crumble and cook the beef in a skillet with the onion until no longer pink. Add 1 1/2 jars of sauce and the remaining seasonings and simmer 10 minutes.

Cheese layers:

16 oz, shredded mozzarella cheese, divided

Combine in a bowl:

15 oz ricotta cheese

1/2 cup parmesan cheese

2 eggs, beaten

1/2 teaspoon salt

Grease a 9x13 inch disposable foil pan and place on a cookie sheet. Preheat oven to 375 degrees.

Spread 3/4 cup of the remaining marinara on bottom of pan.

Place 3 noodles on top. Layer 1/2 of ricotta mixture, then 1/2 of meat mixture, 1/2 of the mozzarella cheese, then 3 noodles. Add remaining ricotta mixture, then meat mixture, and a noodle layer. Top with remaining marinara sauce. Cover with foil.

Bake 35 minutes. Remove foil and add the remaining mozzarella cheese and bake another 10 minutes. Cool completely. Cover with foil and freeze.

Deliver to church. Thank you!

-Cathy