

Our Daily Bread

Broccoli and Chicken Casserole Recipe

- ONE 8 oz. package of wide noodles, cooked and drained
- TWO cans cream of chicken soup (low sodium/low fat is fine), plus one can water
- FOUR **cooked** chicken breasts, cut into bite size pieces
- ONE 16 oz. bag frozen broccoli (or use fresh)
- Six slices of American or Cheddar Cheese, broken up (or about $\frac{3}{4}$ cup grated)

- 1) Spray pan with non-sticking oil
- 2) Cover bottom of pan with cooked noodles
- 3) Arrange broccoli on top of noodles
- 4) Place cut up chicken on top of broccoli
- 5) Sprinkle cheese evenly over ingredients
- 6) Pour soup and water mixture over contents of pan
- 7) Cover tray completely with aluminum foil and **FREEZE** – (NO plastic wrap)
- 8) Write Our Daily Bread, OLPH, and date on pan

Desserts: Can be cookies, whole cakes, bars, or pies (store bought or homemade). No need to wrap servings individually. Desserts should be in sturdy disposable pans or plates using zip lock bags or covered with plastic wrap/foil to keep fresh.

Dropping Off Casseroles/Desserts: Please bring the Casseroles/Desserts on the following Sunday (the first Sunday of the following month) to the Parish Center Kitchen Prior to the 11:00 am Mass.

Place Casseroles in the walk-in freezer. **The freezer is located behind the second door when you enter the walk-in refrigerator in the Parish Center Kitchen.**

Place the desserts on the counter in the Kitchen and label them-Our Daily Bread