



DISCOVERING CHRIST RECIPES

The dinner is a key element in the Discovering Christ process. It provides an informal setting where guests can get to know one another. Often it is the friendships that are made, the relationships with brothers and sisters that keep people coming back. Some have said that it was the food that kept them coming back, so an effort should be made to keep it at a high standard, simple but quality. The meals normally consist of a main dish, a salad, bread or rolls, and dessert.

There are a number of ways to approach the dinner. If the venue has a kitchen, the meals could be prepared there by the dinner team. All of the food purchasing, preparation, cooking, and serving would be done by them.

A second option is to invite members of the parish to partner in this work of evangelization by providing meals for a session or two. Some recipes that we have used can be found online. The way we did it was to give each person a 9 x 13 "extra deep" aluminum pan and a copy of the recipe. They bought and prepared the food. We offered to reimburse them for the food if they desired. They brought the hot meal to us about 30 - 60 minutes before dinner. Wrapping the dinner in newspaper and putting it into a sealed paper bag keeps it warm for an hour or two. If the facility has a stove, the dinner could be brought uncooked and heated there. Volunteers could be asked to bring salads and desserts as well. Often we bought packaged produce and put the salad together in the kitchen. We also bought cookies for dessert. An option to the above is to ask various ministries of the parish to take responsibility for the meals for one of the weekly sessions. This worked well and fostered the concept that this was truly a parish evangelization effort.

A third way is to hire a caterer to provide all or part of the dinner. You would of course work out the menu with them

It's reasonable to ask the guests to make a donation for the dinner. We suggest \$4 to \$5. If the dinner is catered, you may suggest more.



DISCOVERING CHRIST RECIPES

CHICKEN STUFFING CASSEROLE (SERVES 20-25)

Ingredients:

- 3-4 lbs boneless chicken breasts, cooked and cut into bite sized pieces
- 1 lb. margarine or light butter
- 1 and ½ cup finely chopped celery
- 1 cup finely chopped onion
- 2 ½ cups water in which chicken was cooked or low salt chicken broth
- 1 bag of Pepperidge Farms Herb Stuffing Mix (17 oz size)
- 1 - 6 oz bag or box of same or similar stuffing mix (23 to 24 oz total)
- 5 cans or jars of Chicken Gravy (52 oz equivalent)

Directions:

Melt margarine or butter and sauté. celery and onion till limp. Add broth and mix in the stuffing. Mix well. In a lightly greased, “extra deep” aluminum foil pan (13x9x4), layer ½ of stuffing, add all of the chicken, then pour the gravy over this. Work in the gravy gently and put the rest of the stuffing mixture on top.

The pan will be full and quite heavy so support it on the bottom when carrying it.

Cover with foil and bake at 325 degrees for 30-40 minutes.

This casserole can be assembled and placed in refrigerator until ready to heat and serve, but allow it to come to room temperature before baking or extra time will be needed to heat it through.

To keep the casserole hot if transporting it to the dinner site, cover with aluminum foil, wrap in newspapers and seal. Place in brown paper bag or box.



DISCOVERING CHRIST RECIPES

CRUNCHY HOT CHICKEN SALAD (SERVES 20)

Ingredients:

- 2 ½ cups of rice, not instant
- ¼ tsp. white pepper
- 4 cups chicken broth and ½ cup water
- 1 ½ cups of mayonnaise
- 6 cups of diced cooked chicken
- ½ cup water
- 2 cups of chopped celery
- 3 tbsp. lemon juice
- ½ cup of chopped onion
- 2 cups of shredded cheddar cheese
- 2 cans Cream of Chicken soup

Directions:

Bring water and broth to a boil. Add rice and cook for 20 minutes. Combine with chicken, celery, and onion. Toss gently and set aside.

Combine cream of chicken soup, pepper, lemon juice, mayonnaise, and water. Beat with a wire whisk or fork until smooth. Pour over the chicken mixture and stir gently to blend well, trying not to break up the pieces of chicken too much. Spoon completed mixture into an “extra deep” aluminum pan (13x9x4) sprayed with oil. Cover with foil.

You can refrigerate dish prior to baking but will need considerably more time to heat through if refrigerated. Allow it to come to room temperature before baking or add additional time. Bake at 350 degrees for 30 minutes or until thoroughly heated. Remove foil and sprinkle with the cheddar cheese and cover cheese with a layer of crushed potato chips. Bake uncovered an additional 5 minutes or until cheese melts.

To keep the casserole hot if transporting it to the dinner site, cover with aluminum foil, wrap in newspapers and seal. Place in brown paper bag or box.



DISCOVERING CHRIST RECIPES

PENNE PASTA WITH TOMATO SAUCE (SERVES 25)

Ingredients:

- 2 boxes of Penne Pasta
- 2 lbs. ground beef
- 2 - 15 oz cans of stewed tomatoes
- 1 - 4 lb. jar of Prego spaghetti sauce with mushrooms (or equivalent)
- 3-4 sprigs of fresh basil chopped (or 2 tsp. of dried basil leaves)
- 2-3 cloves of garlic pressed (or 3 tsp minced garlic or garlic powder to taste)

Directions:

Brown ground beef and garlic, then drain. Add stewed tomatoes with juice and break up tomatoes into smaller pieces. Add spaghetti sauce and basil and mix well. Heat for 10-15 minutes.

Cook penne pasta as directed and drain. Do not overcook—just al dente.

Place pasta into an “extra deep” aluminum pan (13x9x4) and pour half of the sauce over the pasta. Mix well. Cover with aluminum foil. Bake at 350 degrees for 30 minutes.

Put the rest of the sauce in a jar (the 4 lb. jar works well) or throwaway container to be put on the pasta as it is served.

To keep the casserole hot if transporting it to the dinner site, cover with aluminum foil, wrap in newspapers and seal. Place in brown paper bag or box.



DISCOVERING CHRIST RECIPES

CHICKEN DIVAN (SERVES 20-25)

Ingredients:

- 1 ½ - 12 oz bags of wide egg noodles, cooked and drained
- 3½-4 lbs. chicken breasts, cooked and cut into bite sized pieces
- 2 16 oz bags of frozen chopped broccoli **very lightly cooked** and drained (or large bag of fresh broccoli florets and simply **flash** cook or Blanch (preferred))
- 3 cans cream of mushroom soup
- ½ cup of milk
- ¾ cup of mayonnaise
- 1 tsp salt
- ½ tsp pepper
- ¼ cup grated onion
- 1 cup grated cheddar cheese

Directions:

Mix noodles, chicken and broccoli in an “extra deep”, lightly greased aluminum pan (13x9x4). Pour mixture of soup, mayonnaise, milk, spices, and onion over all and mix gently. Cover with aluminum foil. Bake at 350 degrees for 20 minutes (30-35 minutes if dish has been refrigerated). Top with cheese and bake an additional 5 minutes or until cheese melts. Cover with aluminum foil.

This casserole can be put together ahead of time and placed in refrigerator until ready to bake. (Baking time increases significantly after refrigeration so it is especially important not to overcook the noodles or broccoli.)

To keep the casserole hot if transporting it to the dinner site, cover with aluminum foil, wrap in newspapers and seal. Place in brown paper bag or box.



DISCOVERING CHRIST RECIPES

CHICKEN AND ARTICHOKE CASSEROLE (SERVES 25)

Ingredients:

- 4-4½ lbs boneless, skinless chicken
- 3 garlic cloves, minced
- 1½ boxes Rotini pasta, cooked and
- 1 tbsp salt drained (al dente only)
- 1 tsp crushed red pepper
- 1 cup butter (2 sticks)
- 4 (14 oz) cans quartered artichoke hearts, drained
- 7 cups milk (2 % or whole)
- 1½ cups shredded Swiss cheese (6 oz)
- 3 (8 oz) cans mushroom stems and pieces, drained
- 1½ cups shredded Cheddar cheese
- 1 cup flour

Directions:

Cook chicken in boiling water for 20 minutes or until tender (may want to add 1 or 2 chicken bouillon cubes) drain well. Let chicken cool, shred with two forks and set aside.

Cook pasta according to package directions. Drain well, and set aside.

Melt butter in a heavy saucepan over low heat; add flour stirring until smooth. Cook 2 to 3 minutes, stirring constantly. Gradually add milk; cook over medium heat, stirring, until mixture is thickened and bubbly. Add cheeses, garlic, salt, and pepper; stir until cheeses melt.

Combine reserved chicken, pasta, cheese sauce, artichokes, and mushrooms; stir well. Spoon this into an oiled, “extra deep” aluminum pan (13x9x4). Bake, uncovered, at 350 degrees for 30 minutes or until thoroughly heated.



DISCOVERING CHRIST RECIPES

BEEF CASSEROLE (SERVES 25)

Ingredients:

- 2½ lbs ground beef
- 1 tbsp dried basil
- 1 large onion chopped
- 2 tbsp minced garlic
- 2 boxes elbow macaroni, cooked and drained
- 2 tbsp Worcestershire sauce
- 1½ tsp salt
- 1 can whole kernel corn, drained
- 1 tsp pepper
- 3 cans stewed tomatoes, chopped
- 1 8 oz pkg cream cheese
- 2 8 oz cans tomato sauce
- ½ cup chopped parsley
- 4 cups (16 oz) shredded cheddar cheese, divided

Directions:

In a large skillet, cook beef, garlic, basil and onion over medium heat until meat is no longer pink: drain. Transfer to an “extra deep” greased aluminum pan (13x9x4). Stir in the macaroni, corn, and chopped up stewed tomatoes.

In a large saucepan, combine 2 cups cheese with the tomato sauce, cream cheese, salt, pepper, Worcestershire, and parsley. Cook and stir over low heat until the cheese is melted. Pour over macaroni mixture and mix well. Sprinkle with remaining cheese.

Bake uncovered at 350 degrees for 30 minutes or until heated through.

To keep the casserole hot if transporting it to the dinner site, cover with aluminum foil, wrap in newspapers and seal. Place in brown paper bag or box.



DISCOVERING CHRIST RECIPES

JOAN'S FAMOUS CHILI (SERVES 25)

Ingredients:

- 2 large onions, chopped
- 2 large green peppers, chopped
- 4 to 5 pounds of ground beef
- 4 to 5 garlic cloves pressed
- 7 14 oz. cans of stewed tomatoes, cut into moderate sized pieces
- 6 15.5 oz. cans of red kidney beans (or 2 40.5 oz cans and 1 15.5oz can)
- 4 tbsp. Chili powder
- 3 pkgs. McCormick Chili Mix (**not** the hot one)

Directions:

Sauté onion, green peppers, ground beef and garlic in a large Dutch oven pot until meat is no longer pink and vegetables are soft and **drain** off fat.

Add stewed tomatoes (with juice), kidney beans, chili powder, and Chili mix and mix well. Bring to boil and simmer for 30 minutes.

If the dinner site has very large pots, transport the cooked chili in a pot and pour into the large pots at the dinner site. Keep hot on top of stove.

Alternatively, if using a disposable aluminum pan, to keep the casserole hot if transporting it to the dinner site, cover with aluminum foil, wrap in newspapers and seal. Place in brown paper bag or box.