



1. Skillet Chicken Pot Pie with green beans - 50 servings

For pot pie:

- 6 oz cooking oil
- 4 onions, diced
- 2 heads garlic, minced
- 1.5# carrots, sliced
- 1.5# celery stalks, sliced
- 6 red bell pepper, diced
- 4# mushroom, sliced
- 8 oz unsalted butter
- 2 cup all-purpose flour
- 4 Tbsp dried thyme
- 2.5 Tbsp salt
- 1.5 Tbsp black pepper
- 4 qt chicken broth, low-sodium
- 4 cups milk
- 8 cup frozen peas
- 8 qt cooked chicken, cubed
- 8 pie crust
- 3 large eggs
- 3 Tbsp milk
- 8# green beans

Directions:

- Preheat oven to 375°F.
- Mix onions, garlic, carrots, celery, red pepper and mushroom together in large bowl or roasting pan
- Mix thyme, salt and pepper together in small bowl
- Sauté vegetables in 2-3 separate batches in large skillet or stock pot. Cook each batch in 2-3 oz oil and divide seasoning among each batch. Cook over medium heat for 5 minutes or until vegetables start turning soft.
- Divide vegetables among 4 half-size aluminum pans-12.5"x10.25"x2.5".

- In a 4-gallon stockpot, melt butter in stock pot and then stir in flour. Cook over low heat for 3 minutes, stirring occasionally. Add in chicken broth and milk, bring to a boil, then reduce heat to low. Allow to simmer for 5 minutes while the gravy thickens.
- NOTE: If you only have a 2.5-3 gallon stockpot, do not add in cooked chicken in the following step, only add in peas. Divide chicken equally among the four pans with vegetables.
- Add in peas and cooked chicken. Remove from heat.
- Divide gravy and chicken mixture equally among the four pans. Stir each pan to incorporate the vegetables. Let cool for 15 minutes.
- Roll out pie crusts into rectangles and place 2 crusts side by on top of chicken mixture. Cut four slits in each pan to allow steam to escape.
- Beat 3 egg with 3 Tbsp milk. Lightly brush the top of the pie crust with egg wash.
- Bake for 35-40 minutes, or until the top crust is golden brown. Remove from oven and allow to cool for 5 minutes before serving.
- While baking, prepare green beans to serve on side.



2. Turkey Spinach Meatballs with Roasted Cauliflower and Whole Wheat Pasta Marinara - 50 servings

For Meatballs

- 2 head garlic, minced
- 5-10 oz. box frozen chopped spinach, thawed and drained
- 10 lb ground turkey
- 12 eggs
- 6 tsp salt
- 6 tsp cumin, ground

For rest of dish

- 6 head Cauliflower
- Olive oil
- 6# Whole Wheat Pasta
- 9-24oz. jars marinara sauce

Directions

- Preheat the oven to 425°F.
- Slice cauliflower into florets and place on baking sheets lined with parchment paper. Lightly drizzle with olive oil and season as desired with salt and pepper.
- Bake for 15-20 minutes or until desired tenderness. After cooling, place in ½ size aluminum pans. Cover and refrigerate.
- Reduce oven temperature to 350 F.
- Chop garlic
- Squeeze excess water out of spinach.
- Using a 5 qt bowl, assemble the meatballs in 3 batches. Mix 3 1/3# turkey, 1/3 of spinach, 4 eggs, 2 tsp salt and 2 tsp cumin together until incorporated.
- Roll into 1 inch balls and place on a baking sheet lined with parchment paper.
- Bake for 20 minutes or until turkey is cooked through. Cool completely.
- While meatballs are cooking, cook pasta in 3 batches. Cook 2# pasta, drain and return to pot. Stir in 3 jars marinara. Place pasta in ½ size aluminum pans, leaving room at the top for meatballs. Let pasta cool completely.

- Divide meatballs evenly on top of the pans of pasta. Cover and refrigerate for 4 hours or overnight.



3. Southwest Beef and Roasted Vegetable Casserole - 50 servings

Ingredients:

- 10 bell peppers-diced 1/2"
- 5 onions-diced 1/2"
- Olive oil
- 6 cup quinoa, dry
- Olive oil
- 12 lb lean ground beef
- 12 Tbsp chili powder
- 3 tsp garlic powder
- 3 tsp onion powder
- 3 tsp dried oregano
- 6 tsp paprika
- 9 tsp cumin
- 6 tsp black pepper
- 10 - 28 oz. can low-sodium crushed tomatoes
- 2# shredded cheddar cheese

Directions:

- Preheat the oven to 400°F.
- Dice bell peppers and place on baking sheet, lightly drizzle with olive oil, and bake for 10-15 minutes until peppers have started to soften. Repeat same process with onions. Let cool.
- Bring 10.5 cups of water to boil in a stockpot. Add quinoa and cover. Reduce temperature to low, cook quinoa 15 minutes. Turn off heat and let sit covered for 10 minutes. Remove lid and lay out on baking sheets to cool.
- Mix all seasonings together. In a large skillet, heat a drizzle of olive oil, and batch cook the ground beef in 4-3# batches. Divide seasoning among each batch. Brown off ground beef and add 1/4 of the seasoning midway through the browning process. Finish cooking ground beef and add 2.5 cans of crushed tomatoes. Simmer for 10 minutes and remove from heat. Add 1/4 of the cooked

quinoa and stir well. Fold in 1/4 of the roasted peppers and onions. Transfer to a 1/2 size aluminum pan and let cool. Cover and refrigerate.

- Deliver shredded cheese separately to be added in the reheating process.



4. Salsa Verde Chicken Enchiladas 40 servings

Ingredients:

- 20 zucchini, shredded
- Salt
- 2 Tbsp Garlic powder
- 3 Tbsp Chili Powder
- 10 lb. chicken, cooked & shredded (or use rotisserie chicken)
- 5 lb. Monterey jack cheese, shredded
- Black pepper
- 5 cup Greek yogurt, full fat
- 2-68 oz. container salsa verde
- 2 heads garlic-chopped
- 3 bunch cilantro, chopped
- 40-8" corn tortillas

Directions:

- Preheat the oven to 350°F.
- Take shredded zucchini and season with salt. Allow to sit in a colander for 10 minutes, until zucchini has released liquid. Squeeze out any excess liquid. Do in batches.
- Unless you have an extra large bowl, make the enchilada filling in two batches. Mix 1Tbsp garlic powder, 1.5 Tbsp chili powder, 5 lb. shredded chicken and half of shredded zucchini.
- Add 6 cup of cheese to the chicken and zucchini mixture, mix well and season with pepper to taste.
- Repeat process for remaining mixture, reserving last 8 cups cheese for topping.
- In a large bowl, mix Greek yogurt, salsa verde, chopped garlic and chopped cilantro.
- Heat 8 tortillas at a time, layered and separated in the microwave for 45 sec-1 minute until warm and pliable.
- Take one tortilla, and place about 3/4 to 1 cup chicken zucchini mixture into the tortilla. Roll up the tortilla and place it seam side down in a 1/2 size aluminum

pan, sprayed with cooking spray. Repeat until all tortillas and filling are used. Divide and spoon salsa mixture evenly over rolled up tortillas. Top pans evenly with remaining 8 cups of shredded cheese.

- Cover the pans with aluminum foil and bake for 30 minutes. Increase the oven temperature to 400°F and remove the aluminum foil. Return enchiladas to the oven for another 15 minutes until mixture is bubbly and the top is browned. Allow to cool for 10 minutes and serve. If you would like, you can deliver to the shelter without baking and the staff will finish cooking for service.



5. Chicken and Broccoli Strudel 40 servings

Ingredients:

- 10 cup broccoli, chopped (about 3 large bunch)
- 8 red bell pepper, diced
- 5 lb rotisserie chicken, pulled into small pieces
- 1 head garlic, chopped fine
- 8 cup shredded sharp cheddar cheese
- 3 cup ranch dressing
- 2.5 tsp salt
- 4 package puff pastry sheets-8 sheets
- 2 Egg

Directions:

- Preheat the oven to 375°F.
- Combine chopped broccoli, red bell pepper, chicken, and garlic in a large bowl.
- Add shredded cheese, ranch and salt; stir until combined. If needed, make filling in two batches.
- Whip eggs with a Tbsp of water in a small bowl
- Prepare baking sheet by lining with parchment paper or silicone baking sheet.
- Lightly flour countertop or cutting board. Place down 1 pastry sheet, long side facing you. Divide filling into 8 portions and place 1 portion in a rectangle shape in the middle of pastry sheet. Brush egg wash mixture around outside edge of pastry sheet. Fold over edge facing you to opposite edge. Using a fork, press down and crimp the edges all the way around to seal the pastry. Brush top with egg wash. Transfer to baking sheet, 2 strudels to a sheet.
- Bake 25-30 minutes until golden brown.