

## #1- Tacos, Chips and Salsa, Fruit, and Dessert

Item	Amount
Ground beef	13 pounds
Taco seasoning	12 packets
Shredded cheese	2 16 ounce bags
Tortillas	100 tortillas
Shredded lettuce	1 head of lettuce shredded
Tortilla chips	3 family size bags
Salsa	45 ounce jar
Sour cream	16 ounces
Watermelon	2 watermelons
Dessert	Can be store bought or homemade!

## #2- No Peek Chicken and Rice, Salad, and Dessert

Item	Amount
Chicken tenderloins	60
Boxes of Zatarain's long grain and wild rice	10 boxes
Cans of cream of mushroom soup	5 cans
Cans of cream of chicken soup	5 cans
Garlic Powder	2.5 teaspoons of garlic powder
Water	6 ¼ soup can of water
Lipton Onion Soup Mix	5 boxes
Romaine Lettuce	2 package of 3 stalks of romaine
Croutons	2 bags of croutons
Salad dressing	2 bottles of your choice
Dessert	Can be store bought or homemade

No Peek Chicken and Rice Recipe: (times this recipe by 5)

### Ingredients-

12 boneless, skinless chicken tenderloins  
2 boxes of Zatarain's long grain and wild rice mix  
1 can of cream of mushroom soup  
1 can of cream of chicken soup  
½ teaspoon of garlic powder  
1 ¼ can of water (use one of the soup cans)  
1 box of Lipton Onion Soup Mix (2 packets)

### Directions-

Preheat oven to 350 degrees  
Spray a 9x 13 pan with cooking spray  
Combine rice mix, cream of mushroom soup, cream of chicken soup, garlic powder, and water.  
Mix well  
Place chicken evenly on top of the rice mixture  
Sprinkle with onion soup mix  
Cover tightly with aluminum foil  
Bake for 1 hour and 30 minutes (Don't open the oven or remove the foil!)  
Shred chicken and mix

### #3- Baked Potato Bar, Rolls, Fruit, and Dessert

Item	Amount
Baked potatoes	75 potatoes
Shredded Cheese	3 16 ounce of shredded cheese
Cooked Broccoli	3 12 ounce bag of steamable frozen broccoli florets
Sour Cream	2 16 oz containers
Bacon Bits	1 large bag
Hawaiian Rolls	100 rolls
Butter	1 container
Fruit	10 pounds of fresh fruit of your choice
Dessert	Can be store bought or homemade

#### #4- Chili, Bread, broccoli salad, and Dessert

Item	Amount
Ground beef	10 pounds
Tomato paste	10 cans
Water	4-6 cans of water
Chili powder	10 tbsp
Cans of red Kidney Beans	15 cans
Shredded cheese	3 16 ounce of shredded cheese
Sour cream	2 16 oz containers
Hawaiian Rolls	3 packs of 24 hawaiian rolls
Fresh broccoli	10 cups broccoli florets
Shredded sharp cheddar cheese	2 cups
Dried cranberries	1 cup
Crumbled bacon	1 cup
Sunflower seeds	1 cup
Mayo	1 ½ cup
Sour Cream	½ cup
White wine vinegar	3 tbsp
White Sugar	6 tbsp
Dessert	Can be store bought or homemade

Chili Recipe: (times this by 5)

Add all ingredients to a crockpot, mix, and cook on low for 6-8 hours or on high for 3-4 hours

- 6 cans of red kidney beans rinsed and drained
- 2 pounds of browned burger
- 2 cans of tomato paste
- 4-6 cans of water
- 4 tbsp. Of chili powder

## Broccoli Salad Recipe: (times this by 2)

### Ingredients-

1. 5 cups of fresh broccoli florets
2. 1 cup of shredded sharp cheddar cheese
3.  $\frac{2}{3}$  cup of dried cranberries
4.  $\frac{1}{2}$  cup of crumbled bacon
5.  $\frac{1}{2}$  cup of sunflower seeds

### Dressing-

1.  $\frac{3}{4}$  cup of mayo
2.  $\frac{1}{4}$  cup of sour cream
3. 1  $\frac{1}{2}$  tbsp of white vinegar
4. 3 tbsp of sugar

### Directions-

1. Combine broccoli florets, cheddar cheese, dried cranberries, bacon, sunflower seeds in a large bowl.
2. In a separate small bowl, whisk together mayo, sour cream, vinegar, sugar until smooth and well combined.
3. Pour dressing over broccoli combination and toss or stir well
4. Serve!

## #5- Easy Overnight Lasagna, Salad and Garlic Bread, and Dessert

Item	Amount
Lasagna	5 9x13 pans
Ground Beef	10 pounds
Spaghetti sauce	5 32 oz jars of spaghetti sauce
water	5 cups
Cottage cheese	5 24 oz containers of cottage cheese
chives	10 tbsp
oregano	2 ½ tsp
Lasagna noodles	40 Oz.
Mozzarella cheese	80 oz.
Eggs	5 eggs
Grated parmesan cheese	10 tbsp
Garlic bread	5 loaves
Romaine Lettuce	1 package of 3 stalks of romaine
Croutons	2 bags of croutons
Salad dressing	2 bottles of your choice
Dessert	Can be store bought or homemade

Overnight Lasagna Recipe: (times this recipe by 5)

### Ingredients-

1. 2 lb. Ground Beef
2. 32 oz. spaghetti sauce
3. 1 c. water
4. 24 oz. cottage cheese
5. 2 tbsp. Chives
6. ½ tsp. Oregano
7. 8 oz UNCOOKED Lasagna noodles (does not need to be oven ready noodles)
8. 16 oz. mozzarella cheese
9. 1 egg
10. 2 tbsp. Grated parmesan cheese

## Recipe-

Brown ground beef and drain. Add spaghetti sauce and water; simmer for 5 minutes. Combine Cottage cheese, chives, oregano and eggs. In an ungreased 9 x 13 pan, spread 1 ½ cups of meat mixture. Layer ½ the uncooked noodles, ½ cottage cheese and ½ the mozzarella cheese. Repeat layers and top with the remaining meat mixture/ Sprinkle with parmesan cheese. Refrigerate overnight. Bake at 350 degrees for 1 hour.

## #6- Ham and Cheese sliders, chips, carrots and dip and dessert

Item	Amount
Hawaiian rolls	6 packs of 12 hawaiian rolls
Sliced ham deli meat	72 slices of ham
Sliced swiss cheese	48 slices of cheese
Mayonnaise	12 tbsp.
Dijon Mustard	6 tbsp dijon mustard
Butter	3 cups butter
Onion Powder	3 tbsp of onion powder
Worcestershire Sauce	3 tbsp of worcestershire sauce
Poppy Seeds	12 tbsp
Chips	4 family size bags
Carrots	3 16 oz bags
Ranch	1 family size bottle of ranch
Dessert	Can be store bought or homemade

Ham and cheese slider recipe- (times this recipe by 6)

### Instructions-

- Preheat oven to 350 degrees
- Cut slider buns in half and place the bottoms in a greased dish
- Mix together mayo and dijon mustard then spread over the bottom buns
- Place the ham on the slider buns overlapping the pieces
- Place the swiss cheese on the ham, and then place the tops of the slider buns
- In a small bowl, combine melted butter, onion powder, worcestershire sauce, and poppy seeds
- Pour the butter mixture over the sliders and cover the casserole dish with aluminum foil. Bake for 10 minutes, then remove the foil and continue baking for 10 more minutes or until the cheese is melted
- Remove from the oven, use a sharp knife to pull the sliders apart, serve and enjoy!

