



The Charlie Center Main Dish Recipes

(Recipes are in alphabetical order by name.)

Biscuits and Gravy Casserole

\$18 for 13x20 pan

- 2 pounds pork breakfast sausage, any flavor
- 4 packets HEB Country Gravy Mix
- 4 cups milk (whole or 2%)
- 1 bag (frozen section) Pillsbury Grands Southern Style biscuits Value Pack (20 count)

Preheat oven to 375 degrees.

Brown pork sausage in large skillet, crumbling as it cooks. When it is cooked, spread sausage in bottom of 13x20 pan.

Combine 4 powdered gravy packets, 4 cups water, and 4 cups milk in a large saucepan. Bring to a boil, whisking to combine well. Once mixture boils, reduce heat and simmer 1-2 minutes, stirring occasionally. Pour gravy over sausage in pan.

Evenly space frozen biscuits over gravy-sausage mixture in pan. Place in oven and bake for 30-45 minutes, until biscuits are baked and brown on top. Cover with foil.

****PLEASE BRING WARM TO THE CHARLIE CENTER. THANK YOU!!!**

Breakfast Casserole

Approx. Cost \$24

- 30 oz bag of Hill Country Fare Potato Puffs or Ore Ida Tater Tots
- 1 lb. breakfast sausage, mild or hot
- 2 medium onions, finely diced
- 4 c. milk
- 1 ½ t. Seasoned salt
- 1 ¼ t cayenne
- 2.5 dozen eggs (30 eggs)
- 3 bell peppers (any color), finely diced
- 6 cups grated cheese
- 1 TBSP Salt
- ½ TBSP Pepper

Line up the tater tots in a sprayed 13x20" foil pan.

Cook the sausage, bell peppers, and onion in a large skillet, breaking up the sausage. When browned, sprinkle over the tater tots.

In a large bowl, mix the milk, eggs, seasoned salt, cayenne, 2 cups cheese, and salt and pepper. Pour over the tater tots.

Bake (covered with foil) at 350 degrees for 45 minutes. Remove the foil & bake until the eggs are set, approximately 45 minutes. Remove from the oven, sprinkle with remaining grated cheese and cover immediately with foil.

This recipe can be prepared ahead of time and baked morning of.

****PLEASE BRING WARMED TO THE CHARLIE CENTER. THANK YOU!!!**

Chicken Pesto Pasta

Approx. \$32, serves 25-30

- 3 16 oz. pkgs. penne pasta
- 6 packets Knorr Creamy Pesto Sauce
- 9 cups of milk
- 4 cups of cooked chicken, shredded (or 1 rotisserie chicken)
- 1 40 oz. pkg. of frozen peas
- 2 t. salt
- 1 t. pepper

Use cooking spray to grease a 13x20 aluminum pan.

Cook the pasta in boiling water with 2 tbsp of olive oil and 1 tbsp salt for 9 minutes or until al dente. Cook peas according to directions on the package. Drain and add to the prepared pan. Coat pasta and peas with a light coat of olive oil (about 4-6 T). Season with salt and pepper. Add the shredded chicken and lightly toss again.

Sauce: Bring milk almost to a boil. Mix the contents of the sauce packets with the milk, stir until sauce thickens. If the sauce becomes too thick, stir in additional warmed milk until it comes to a consistency like alfredo sauce. Once the sauce is ready, pour over the other ingredients in the 13x20 tray.

If making the night before:

Cover with foil and place in the fridge. In the morning, bake at 350 degrees for 30-45 minutes or until heated through.

If making morning of:

Cover with foil and bring warmed to The Charlie Center.

***Please feel free to use your favorite creamy pesto sauce recipe; above is a budget friendly suggestion

*****PLEASE BRING WARMED TO THE CHARLIE CENTER. THANK YOU!**

Chicken Pot Pie

Approx \$26 or less for one 13x20 pan

- 1 (3 lb bag) HCF frozen skinless chicken breasts, cooked and diced
- 1 ½ onions, finely chopped
- 3 tbsp minced garlic
- 1 T. salt
- ½ T. pepper
- 3 cans cream of chicken soup
- 1 (15 oz) can chicken broth
- 1 (80 oz) bag of HEB frozen mixed vegetables, thawed
- 1 (32 oz) bag of HEB frozen diced potatoes, thawed
- 1 box HCF refrigerated pie crusts

Preheat oven to 400 degrees.

In a saute pan, cook the diced chicken with the onion, garlic, salt and pepper.

In a saucepan, add the soups and the broth. The broth can be used to rinse the soup cans. Heat.

In a 13x20 pan sprayed with cooking spray, add the chicken mixture, the soups, and the vegetables. Mix together.

Top with pie crust and bake until heated through and crusts are golden (approx 30 mins.)

*****PLEASE BRING WARMED TO THE CHARLIE CENTER. THANK YOU!**

Chili Cheese Hot Dogs

Approx. \$30

- 48 Hot Dog Franks (HEB has a 24 count package for \$3.19, HCF Brand)
- 48 hotdog buns (if store branded 18-count is available, \$2.58 each, need 3)
- 3 15 oz. cans of HEB Chili with no Beans (\$8)
- 1 16 oz. package shredded cheese (\$5)
- 2 diced onions (\$2)

Cook all hot dogs, drain, and wipe away any excess water. Put one hot dog in a bun and place in a 13x20 aluminum pan. Cover with foil.

Please bring chili separately (still in the can) and we will warm on-site. Cheese and diced onions can also be delivered on the side.

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Cold Chicken Pasta Salad

Approx. \$25 for 13x20 pan

- 1 store-bought rotisserie chicken, shredded (\$5) or 4 c. cooked chicken, shredded
- 3 16 oz. packages pasta (bow tie, wagon wheels, spirals) cooked and tossed with olive oil (\$4)
- 3 bell peppers, any color, diced (\$4)
- 1 package of matchstick carrots (\$1.50)
- 1 16 oz. block of sharp cheddar cheese, diced into small pieces (\$4)
- 1 16 oz. box of spring mix lettuce or spinach, shredded to smaller pieces (\$4)
- Olive oil, Salt/Pepper
- 1 large bottle (24 oz.) zesty Italian dressing (\$3)

In a 13x20 pan pour 2 tbsp of olive oil in the bottom of the pan.

Boil bowtie pasta in salted water. Drain. Pour into 13x20 pan.

Dice bell peppers into small pieces and saute with carrot sticks in olive oil until soft. Add to pan on top of pasta.

Shred rotisserie chicken meat to bite sized pieces and add to pan. Pour entire bottle of Italian dressing over pasta, chicken, and sauteed vegetables. Stir to combine. Cover and chill.

Day of serving:

- Add diced cheese to pan
- Roughly shred lettuce mix into bite sized pieces and add to pan.
- Add 1 TBSP salt and ½ TBSP pepper. Mix all ingredients well, stirring to coat.

*Adding lettuce and cheese right before delivery keeps lettuce and cheese from becoming soggy.

Enchilada Casserole

Approx \$32 - Serves 30

- 4 lbs. Ground Beef or half ground beef half ground turkey (budget friendly option)
- 1 large onion, diced
- 3 7 oz. cans green chilies, drained
- 2 lb. loaf of Velveeta Cheese or Easy Melt (HEB brand Velveeta), diced
- 3 cans cream of chicken soup
- 1 ½ cups of milk
- 36 corn tortillas

Prepare a 13x20 aluminum pan using cooking spray.

Brown ground beef and drain fat.

Layer the bottom of the pan with 12 corn tortillas.

Spread ½ the cooked ground beef over the tortillas. Sprinkle ½ the onions, green chilies and diced cheese on top.

Repeat layers.

Mix the soup and milk until well blended and pour over casserole. Cover with foil.

Bake in 400 degree oven, covered with foil, for 45 minutes. After 45 minutes, remove foil and cook until heated through and top of casserole is golden brown and bubbly, about another 15 minutes.

***** PLEASE BRING WARMED TO THE CHARLIE CENTER. THANK YOU!**

Good Morning Oatmeal Bake

Approx. Cost \$20 for 13x20 Pan

****Please bring a 12 oz. bottle of syrup with your oatmeal bake.**

- 8 cups old fashioned oats
- 4 teaspoons ground cinnamon
- 4 teaspoon baking powder
- 2 teaspoon salt
- 8 cups milk of your choice
- 1 ½ cup maple or breakfast syrup
- 16 T butter, melted and cooled to room temperature
- 4 large eggs
- 6 teaspoons vanilla extract
- 6 cups blueberries, divided (if substituting frozen blueberries, make sure they are fully defrosted and drained of excess liquid before using)

Preheat the oven to 350 degrees. Grease a 13X20" foil pan with nonstick cooking spray and set aside.

In a very large bowl, mix together the oats, cinnamon, baking powder, and salt.

In a large bowl, whisk together the milk, maple syrup, melted butter, egg, and vanilla. Pour the wet ingredients over the oat mixture and stir until combined. Gently fold in 1 cup of the blueberries.

Pour the mixture into the prepared pan. Sprinkle the remaining blueberries on top of the oats.

Bake for 40 minutes, until the top is golden and oatmeal is set. May take longer as the 13x20 pan is very large. Cover with foil.

**** PLEASE BRING WARMED TO THE CHARLIE CENTER - THANK YOU!**

Green Chili Egg Casserole

- 24 eggs
- 1 c. flour
- 2 t. Baking powder
- 1 t. Salt
- 2 pints (16 oz. each) small curd cottage cheese
- 2 pounds monterey jack cheese
- 4 small cans chopped green chiles
- 1 cup melted butter

Beat eggs until frothy. Add flour, baking powder, and salt. Gently fold in cottage cheese, monterey jack cheese, melted butter, and green chiles. Bake in a greased 13 x 20 pan at 350 for about one hour or until set.

****PLEASE BRING WARMED TO THE CHARLIE CENTER. THANK YOU!!!**

King Ranch Chicken Casserole

Makes one 13x20pan, approximate cost \$33

- 1 (10 oz) pkg frozen diced onions
- 1 (10 oz) pkg frozen diced green peppers
- 8 cups cooked diced chicken (approx 3 lbs.) *or 2 bags Rudy's prepared chicken from The Charlie Center freezer
- 4 (10.5 oz) cans cream of chicken soup
- 4 (10.5 oz) cans cream of mushroom soup
- 4 (10.5 oz.) cans HEB tomatoes with green chilies, well drained
- 4 tsp. Chili powder
- 2 tsp. Garlic powder
- 2 tsp. Pepper
- 1 TBSP. Salt
- 40 corn or flour tortillas, torn
- 1 (16 oz) pkg grated cheddar cheese

Preheat the oven to 375.

Saute onions and peppers until softened. Stir in the shredded chicken, soups, tomatoes and spices. Mix well.

Spray the bottom of a 13x20 foil pan. Spoon 1/2 of the chicken mixture into the bottom of the casserole dish and spread evenly. Top with 20 tortillas torn in pieces. Sprinkle with 1/2 of the cheese. Repeat layers. Cover with foil.

Bake at 350 for one hour until hot and bubbly.

Macaroni & Cheese with Chicken & Broccoli

Approx \$20 for 13x20 pan (if you use our Rudy's chicken!)

- 32 ounces elbow macaroni
- 2 (32 oz.) boxes of Velveeta, cut into ½ - 1" pieces (HEB brand is fine)
- 40 oz. fresh broccoli, chopped, or 1 large bag of frozen broccoli
- 4 cups of cooked, diced chicken
 - please visit our freezer at The Charlie Center to get a bag of pre-measured, frozen Rudy's chicken that you can use
- 2 ½ cups milk
- Salt & pepper to taste

Boil pasta in salted water. Drain.

In another pot, over medium-low heat, mix together cheese cubes and milk. Cover and stir occasionally until melted and well combined..

Spray a 13x20 foil pan with cooking spray.

Add fresh or frozen broccoli and cooked chicken to the pan. Top broccoli and chicken with cooked pasta and melted cheese. Mix well. Bake at 375 degrees until warmed through, approximately 1 hour. Cover with foil.

*****PLEASE BRING WARMED TO THE CHARLIE CENTER. THANK YOU!**

Shepherd's Pie

Approx \$29

- 1 (3 lb roll) HEB Ground Chuck
- 1 T. salt
- 1 box Idahoan Original Mashed Potatoes
- 3 cups of milk
- 9 T. butter
- 1 (16 oz) package HEB Shredded Cheddar Cheese, divided
- 3 cloves garlic, minced
- 2 (16 oz.) HEB frozen mixed vegetables, thawed
- 4 packages HEB Brown Gravy mix

Preheat oven to 375 degrees.

Brown meat in a large skillet with salt and pepper. When meat is no longer pink, drain excess grease. Spread browned meat in bottom of a 13x20 pan sprayed with cooking spray.

Mix potatoes with milk and butter as directed on box, adding 1/2 of the shredded cheese and the garlic until well blended.

In a saucepan, prepare the gravy by adding water as indicated on the package. Stir in the thawed mixed vegetables. Spoon the vegetable-gravy mixture over the ground beef in the pan. Cover with potato mixture and remaining shredded cheese.

Bake 30 min. or until heated through. Cover with foil.

*****PLEASE BRING WARMED TO THE CHARLIE CENTER. THANK YOU!*****

Sloppy Joes

Approx. \$28 per 13x20 pan, 30 servings
plus cost of buns, \$10

- 6 lbs ground meat of your choice (\$20-\$30 depending on type of meat)
- 1-2 large onions, diced
- 3 (24 oz) cans of Manwich or other sloppy joe sauce (\$8)
- 32 Hamburger Buns (\$10)

Cook ground meat and diced onion in a large skillet, using salt and pepper to taste. Drain excess grease.

Add cans of sauce. Stir and heat on low until heated through.

Pour into a large 13x20 pan.

*****PLEASE BRING WARMED TO THE CHARLIE CENTER. BRING BUNS IN THEIR PACKAGES. THANK YOU!**

Tater Tot Casserole

Approx \$22 - Serves 30

- 2 lbs HEB ground chuck (roll)
- 1 lb HEB ground turkey 80% lean (roll)
- 1 large onion, chopped
- 4 cans Campbell Cream of Mushroom Soup
- 40 oz package frozen green beans
- 1 32 oz package HEB Potato Puffs
- 1 TBSP salt
- 1 TBSP garlic powder
- 1 ½ TBSP pepper

Spray a 13x20 aluminum pan with cooking spray.

Brown meat, onion and seasonings until meat is cooked. Drain any excess fat. Place in the bottom of the prepared pan.

Top meat mixture with the frozen green beans; cover with the soup. Arrange potato puffs on top.

Bake at 400 degrees for 35-45 minutes. Remove from the oven and cover with foil.

