

## **OUR DAILY BREAD**

St. John's day at Our Daily Bread is the first Monday of each month. Our Daily Bread is a facility which provides, with the help of parishes and volunteers, a free wholesome lunch to people in need.

The following recipe is recommended. It should be made ahead of time and frozen. The casserole can be placed in the freezer located in the church hall's kitchen. The kitchen is accessible during the Saturday or Sunday Liturgies all month long. Please feel free to bring your casserole in advance if you will be away during the first weekend of the month.

### **STREAMLINED PREPARATION INSTRUCTIONS!** **BAKE RIGHT IN ALUMINUM PAN! LESS MESS!**

#### **CHICKEN AND RICE CASSEROLE**

1 cup rice  
1 cup water  
2 cans cream of mushroom soup  
1 small can of sliced mushrooms  
10-12 pieces of chicken (please use thighs or legs and try to keep chicken pieces the same size)  
1 package dry onion soup mix  
1 tsp. paprika

Mix together rice, water, cream of mushroom soup and sliced mushrooms. Pour into casserole pan. Place chicken on top and sprinkle with paprika and onion soup mix. Cover tightly with aluminum foil and bake for 45 minutes at 350-degrees. Remove foil and bake for another 45 minutes. Cover with aluminum foil and label with date and casserole name ("Chicken & Rice"). Freeze.

**"WISH LIST" ITEMS - SUGAR, TEA BAGS, ICED TEA MIX,  
BROWN PAPER LUNCH BAGS, PLASTIC SANDWICH BAGS,  
and PLASTIC FORKS,**

(These items are used in high volume at ODB.  
Your donations are always appreciated!)

**THANK YOU FOR CARING AND SHARING**

**For further information, please contact  
Jim Novotny: 410-592-3992.**