ELBOW MACARONI DINNER

January & July

- 4 lbs. ground beef
- 1 16 oz. pkg. macaroni
- 2 15 oz. cans chili
- 2 10 1/2 oz. cans tomato soup
- 2 onions, chopped
- 1. Brown ground beef and onions, drain.
- 2. Boil macaroni until tender and drain.
- 3. Add all ingredients to pan and mix well.
- 4. Pour mixture in aluminum pan.
- 5. Cover, label and freeze!

MOSTACCIOLI MOSTA

February & August

- 4 lbs. ground beef
- 2 onions, chopped
- 3 16 oz. cans diced tomatoes
- 2 8 oz. cans tomato sauce
- 1 tsp. salt, 1/2 tsp. pepper
- 1/4 tsp. ground oregano
- 1 16 oz. pkg. mostaccioli
- 8 oz pkg. mozzarella
- 1. Brown ground beef and onions, drain.
- 2. Add tomatoes, tomato sauce, salt, pepper and oregano to meat and onions.
- 3. Simmer mixture on low temp for 10 minutes.
- 4. Boil mostaccioli until tender and drain.
- 5. Combine cooked mostaccioli and meat mixture in pan and mix well.
- 6. Sprinkle top with mozzarella.
- 6. Cover, label and freeze!

CHILI CON CARNE

March & September

- 3 lbs. ground beef
- 3 onions, chopped
- 3 16 oz. cans kidney beans
- 2 10 1/2 oz. cans tomato soup
- 2 16 oz. cans diced tomatoes
- 3 tsp. garlic powder
- 1 tsp. sugar, 2 tsp. salt
- 3 Tbsp. chili powder
- 1. Brown ground beef and onions, drain.
- 2. Add all remaining ingredients and mix well.
- 3. Simmer mixture on low temp for 15 minutes.

- 4. Pour mixture in aluminum pan.
- 5. Cover, label and freeze!

CHICKEN NOODLE CASSEROLE

April & October

- 1 16 oz. pkg. macaroni
- 4 cups cooked chicken, cut up
- 1 16 oz pkg. frozen mixed vegetables
- 3 cans cream of chicken soup
- 1 can water
- 2 tsp. Mrs. Dash
- 1. Spray foil pan with Pam.
- 2. Boil macaroni until tender and drain.
- 3. Add all ingredients to pan and mix well.
- 4. Cover, label and freeze!

BEEF & NOODLES

May & November

- 4 lbs. ground beef
- 3 onions, chopped
- 1 16 oz. pkg. medium noodles
- 2 32 oz. jars spaghetti sauce
- 1 4 oz. can mushrooms, drained
- 1 Tbsp. garlic powder
- 2 tsp. sweet basil, 1 tsp. sugar
- 8oz. shredded cheddar cheese
- 1. Brown ground beef and onions, drain.
- 2. Add spaghetti sauce, mushrooms, garlic, basil and sugar and mix well.
- 3. Simmer mixture on low temp for 10 minutes.
- 4. Boil macaroni until tender and drain.
- 5. Add macaroni to meat mixture and stir well.
- 6. Pour mixture in aluminum pan.
- 7. Sprinkle top with cheddar cheese.
- 8. Cover, label and freeze!

LAREDO CHICKEN CASSEROLE

June & December

4 cups cooked chicken, cut up

8oz. shredded sharp cheddar cheese

- 1 15 oz. can kidney beans, rinsed & drained
- 1 14 1/2 oz. can diced Mexican tomatoes
- 1 10 3/4 oz. mushroom soup
- 1 cup each, frozen corn & peas
- 1/2 cup sour cream

- 1. Spray foil pan with Pam.
- 2. Add all ingredients to pan and mix well.
- 3.. Cover, label and freeze!