

SPANISH RICE CASSEROLE

Serves 12

Ingredients:

4 cups white or brown rice, cooked

4 pounds ground beef, browned

4 large onions, chopped

2-3 large green bell peppers, chopped

3 stalks celery, chopped

½ cup parsley flakes

4 cans tomato sauce (15 oz. each)

2 cans diced tomatoes

2 containers grated Parmesan cheese (topping)

Salt and black pepper to taste

Preparation:

Cook the rice. Brown the ground beef. Chop the onions, green peppers and celery.

Mix all ingredients except the cheese topping together in a large casserole. Taste. Add salt and black pepper to punch up the flavor.

Pour Parmesan cheese topping over the casserole. Cover with aluminum foil and refrigerate.

Cooking:

If you make this for your own family: Cook at 350 degrees in the oven for 1 hour.

If you are making this for the Salvation Army: Do NOT cook this any further. We will cook it at the Miracle Kitchen that afternoon.

Thank you so much for helping us feed a lot of hungry people!! If you have any questions, please contact Dottie Keene at cell phone 508-245-6659 or dottiekeene@gmail.com