

PASTA, BEEF, and PEPPERS (serves 100) (Updated May 2009)

INGREDIENTS:

12 (28 oz.) cans of tomatoes
12 lbs. pasta
10 lbs. ground beef
1 lb. green peppers
1 lg. bag of frozen peas
1 lb. onions
3 bouillon cubes (dissolve in water per instructions)
3 lbs. shredded cheddar cheese
basil & oregano (supplied)

MEAL PREPARATION:

1. Cook pasta according to directions. Drain.
2. Brown the beef & drain off the fat.
3. Chop the peppers & onions.
4. Sauté the peppers & onions in oil.
5. Combine the beef, peppers, onions, & frozen peas.
6. Add tomatoes and bouillon and mix.
7. Bring to a boil and then add 1 tablespoon EACH of basil & oregano.
8. Simmer 20 minutes.
9. Distribute pasta evenly into 4 foil (provided) pans.
10. Pour sauce over all & mix thoroughly.
11. Top with the shredded cheese.
12. Cover & refrigerate.

ADDITIONAL ITEMS:

3 bunches of celery
3 lbs. carrots
4 cucumbers
2 lbs. butter (bread is provided at the Salvation Army)
3 (128 oz.) containers of juice
16 cans of fruit (about 100 servings)

FURTHER INSTRUCTIONS:

Cut vegetables into snack-sized pieces & place in plastic bags & chill along with juice & fruit for Wednesday pick-up.