

# **Easy Recipes Using Food Storage by Food Storage Moms**

## **1. Linda's Rigatoni**

1 pound ground beef (fried) or equal amount of reconstituted freeze dried hamburger

1 chopped fresh onion or equal amount of freeze dried onions

Salt & Pepper to taste

1/2 cup to 1 cup sugar

2 teaspoons Italian seasoning

8-6-ounce cans of tomato paste

8-6-ounce cans of water

3 ounces of parmesan cheese

Put all of the ingredients in a slow cooker and cook on low for 6-8 hours.

Serve over cooked Rigatoni noodles.

## **2. Linda's Chicken Salad**

2 cups cooked diced chicken or 2 cans 12.5-ounces of canned chicken (drained) or equal amount reconstituted freeze dried chicken.

3/4 cup chopped apples or equal amount of rehydrated freeze dried apples, chopped

3/4 cup chopped/diced celery

1-8-ounce can pineapple chunks, drained

1 cup freeze dried grapes (do not reconstitute)

3/4 cup Miracle Whip or Mayonnaise

Combine all ingredients in a medium bowl and stir until thoroughly mixed together. Serve on a bed of lettuce.

### **3. Summer Zucchini Casserole**

4 medium zucchinis or equal amount of reconstituted freeze dried zucchini

Cook about 15 minutes or until tender.

1/2 cup chopped onions or equal amount of freeze dried onions

4 tablespoons butter (save 2 tablespoons for topping)

2-1/2 cups Stove Top Dressing (save 1 cup for topping)

1 can cream of chicken soup

1/2 cup sour cream or equal amount of reconstituted dehydrated sour cream

Saute the onions in the butter. Stir in the 1-1/2 cups dressing, soup, and sour cream. Pour the ingredients into a 9 by 13-inch greased pan. Saute the remaining 1 cup dressing in 2 T. butter. Sprinkle the topping on top of the casserole. Bake at 350 degrees for 30-40 minutes. Serves 6-8.

### **4. Poppy Seed Chicken**

2 cups cooked diced chicken or equal amount of reconstituted freeze dried chicken

1 can cream of chicken soup

1-1/2 cups sour cream or reconstituted dehydrated sour cream

1-8-ounce box Ritz crackers (crushed)

1 cube butter melted

1 tablespoon poppy seeds

Combine the chicken, cream of chicken soup with the sour cream. Mix the crushed crackers with the melted butter and poppy seeds. Combine 1/2 of the cracker mix with the chicken mix. Grease a 9 by 13-inch casserole dish. Scoop the ingredients into the pan and top with the remaining cracker mix. Bake at 350 degrees for 30 minutes or until warmed thoroughly. Serves 4-6 people

## **5. Chicken Enchiladas**

1-12.5-ounce can chicken or 1 cup reconstituted freeze dried chicken

2 cans cream of chicken soup

1-4-ounce can green chilies

4 green onions chopped or equal amount of reconstituted green onions

3/4 pound grated cheddar cheese or equal amount reconstituted grated cheddar cheese (save 1 cup grated cheese for the topping)

12 corn tortillas cut into bite size pieces (spray with vegetable oil instead of frying them)

Mix all of the ingredients in a large bowl except the tortillas. Grease a 9 by 13-inch pan and alternate layers of the chicken mixture and the tortillas. The last layer will be the chicken mixture and top it off with one cup of reserved cheese. Bake at 350 degrees for 40-45 minutes. Serves 6-8 people.

## **6. Mexican Casserole**

1 pound hamburger cooked or equal amount reconstituted freeze dried hamburger

1 chopped onion or equal amount of reconstituted freeze dried chopped onions

1 pound grated cheese or equal amount of reconstituted freeze dried cheddar cheese

1 bag of Fritos

2-16 ounce cans of chili with beans

1 small can chopped or sliced olives

Grease a 9 by 13-inch pan. Alternate layers with chili, Fritos, cheese, hamburger, onions, and olives. The last layer should end with the chili and top with the remaining cheese. Bake at 350 degrees about 30 minutes or until the cheese melts. Serves 6- 8 people.

## 7. Chicken Rice Casserole

2 cups cooked chicken diced or 3-12.5-ounce cans of canned chicken or equal amount of reconstituted freeze-dried chicken

3 -4 cups cooked rice

1/2 cup chopped onion or equal amount of freeze dried onion

1 cup celery or equal amount of freeze dried celery

1 can of sliced chestnuts

2 cans of cream of chicken soup

1 cup mayonnaise (sounds weird, huh?)

2 tablespoons lemon juice

2 cups sliced almonds (one cup for the top)

Combine all the ingredients in a large bowl and scoop the ingredients into a greased 9 by 13-inch pan. Do not cover and bake at 350 degrees for 30-40 minutes. Sprinkle the last cup of almonds on the top of the casserole the last 5 minutes of baking. Serves 6-8 people. The mayonnaise sounds weird but I must say this is truly one of my all time favorite casseroles.

## **8. My Daughter's Enchiladas**

3-4 chicken breasts cooked and shredded or equal amount of reconstituted freeze dried chicken

1 cup sour cream

1-8-ounce cream cheese-softened

1 can diced green chilies

3 cups grated cheddar cheese or equal amount of reconstituted cheddar cheese (save one cup for the top of the casserole)

12 flour tortillas-cut into bite size pieces

Combine the following and cover the casserole with this mixture:

1 can "Old El Paso" enchilada sauce

1 can cream of mushroom soup

Sprinkle with the remaining 1 cup of cheese. Bake at 350 degrees for 30-35 minutes covered with foil. Serves 6-8 people.

## **9. My Sister's Meatless Lasagna**

1 large jar spaghetti sauce or 6 cups of spaghetti sauce

1-8ounce pkg. lasagna noodles (uncooked)

1-pound ricotta cheese or cottage cheese

1-pound mozzarella cheese or equal amount of reconstituted freeze dried mozzarella

1 cup parmesan cheese

Grease a 9 by 13-inch pan. Layer the sauce, lasagna noodle, ricotta cheese, mozzarella cheese and parmesan cheese. Repeat the layers twice. The last layer will be lasagna noodles and sauce. Sprinkle with parmesan cheese. Cover with foil and bake at 350 degrees for 30-40 minutes or until the cheese melts.