

St Patrick Center Beef Shells Casserole

Ingredients:

1 lb. box of medium or large pasta shells, the fancy, the fancy shell kind, about 1"
2 lbs. ground beef (approximately)
2 cans (15 oz.) of tomato sauce
1 lb. cottage cheese, large or small curd
1 pkg. (8 oz.) cream cheese
4 oz. sour cream
½ to 1 green pepper, finely chopped
Aluminum Pans and lids to use are located in cabinet across from kitchen

Directions:

Cook shells in six quarts of rapidly boiling, salted water for 14-16 minutes. Drain in colander.
Sauté beef, drain fat and add the tomato sauce.
In separate bowl, combine cottage cheese, cream cheese, sour cream and green pepper.

Place in casserole pan in layers:

One layer of one-half the total shells,
Spoon the cheese and pepper mixture over the top,
Add the remaining shells, and then
Add the beef with tomato sauce on top.

Bake uncovered for 30 minutes at 375 degrees.
Cool before freezing.

Deliver your casserole to the right side of freezer in kitchen at church,
If your casserole is for the current month, no label is necessary – If it is for a future month, please write which month on tape on the top.

Be sure to sign your name for the correct month on the clipboard (in the cabinet with the pans)

Many of us like to bless the casserole with a prayer: that this casserole brings nourishment of all kinds to those who eat of it.

HUNGER DOESN'T TAKE A VACATION

You can make at your convenience – there are no meetings!

We ask casserole makers to regularly contribute on a monthly basis, if at all possible. Ladue Chapel has been committed to St Patrick casserole program since its inception in 1984 (35+ years ago) and they depend upon us.

St. Patrick Center is the largest provider of homeless services in Missouri, with housing, employment and mental health programs. They help individuals and families move from homelessness to independence in a measurable, cost-effective manner.

This recipe is also located on church Website at laduechapel.org/serve/ways-to-participate/
If questions, contact Lucie Staack 314-434-2288 or Jill Brown 314-703-7782