

MAKE/BAKE & We TAKE for DayBREAK

Ground Chicken/Turkey White Chili

With any of this- call/text with questions. Whenever. Not a problem
Kevin 779 703-6349.

DELIVERING YOUR ITEMS

If bringing to Daybreak, meet us there at our mealtime. Easy.

If delivering to the rectory, aim for before noon on the Friday at the latest prior to our meal so that we can refrigerate it here. Earlier than Friday is always possible too- even weeks ahead of time. Normal rectory hours are Monday-Thursday 8:30-4 and Friday 8:30-noon.

AMOUNT TO PREP

You pick the amount you want to prepare. You can be a hero and prepare for the whole shelter population, or just prepare one pan of whatever portion size you want. We often get a few smaller sizes and serve them one pan at a time. All cobbled together, we usually have enough. Use an aluminum pan please and simply double triple these recipes as you choose.

FULLY COOK

We prefer that you fully cook items, but really, if you have to freeze or refrigerate uncooked stuff, you just need to let us know so we are ready for cook time.

FREEZE/REFRIGERATE

Freezing and delivering something works fine as long as we have two days to let it sit in the fridge and thaw. We have adequate freezer and refrigerator space here.

RECIPE

16 oz ground turkey

3 cans of Great Northern Beans

2 4oz cans of green chiles

14oz can of chicken stock

2 tsps dried cummin

¼ tsp onion powder and or garlic powder

Directions

Brown the ground turkey/chicken

Mix in the beans, chiles and stock. Stir for ten minutes until thoroughly heated.

This will be served over pasta.

You may freeze it for delivery, unless it is two days before our meal, then please just refrigerate for delivery.