**Mexican Lasagna**

2 (24oz) jars salsa

16 soft flour tortillas - large/burrito size

4 cups Mexican cheese

4 cans corn

4 cans black beans

2 taco seasoning packets

Drain beans and corn. In a large bowl mix beans, corn, and salsa.

Layer tortillas, salsa mixture, and cheese in two greased baking dishes. Repeat until all

ingredients are used up.

Bake at 350° or 30-45 minutes

**Rigatoni Alfredo**

(One Chicken/One Vegetarian)

2 (12oz) boxes rigatoni noodles

2 (14oz) jars Alfredo sauce

2 bags frozen broccoli florets

1 bag frozen peas

1 can of chicken or package of chicken breast

Salt and pepper to taste

Cook noodles to al dente according to box

Thaw frozen veggies

Mix noodles, sauce, veggies, salt and pepper into two greased baking dishes.

Mix chicken into one dish

Bake at 350° for 35-40 minutes

**Baked Ziti**

2 (12oz) boxes ziti or penne pasta

2 (15oz) containers ricotta cheese

4 cups mozzarella cheese

2 (14oz) jars spaghetti sauce

1/2 cup parmesan cheese

Cook noodles to al dente according to box

Mix all ingredients in two greased baking dishes.

Bake 350° covered for 30 minutes, then uncovered for 10-15 minutes

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**Macaroni and Cheese**

2 (16 oz) boxes of elbow noodles

8 cups of mild cheddar cheese

1 cup milk

Salt and pepper to taste

Cook noodles to al dente according to box

Mix noodles, cheese, salt and pepper together in two greased baking dishes. Allow to cool.

Once cooled, add milk over noodle mixture.

Bake at 350° for 45 minutes

Breakfast Casserole (One Bacon/ One Vegetarian)

24 eggs

2 cups milk

1/2 teaspoon salt

1/2 teaspoon black pepper

4 cups cheddar cheese

1 bag frozen broccoli

1 box fully cooked bacon

Thaw broccoli.

Divide broccoli between two greased baking dishes. Add crumbled bacon to one dish.

In a large bowl, beat half of the eggs and milk with whisk. Stir in half of salt, pepper, and

cheese. Pour mixture over one of the baking dishes gently stirring to distribute. Repeat step 3 with the remaining ingredients for the second baking dish.

Bake at 350° for 35-40 minutes until just set

**Cinnamon French Toast Bake**

1/2 cup butter, melted

4 cans (12.4oz each) refrigerated cinnamon rolls

12 eggs

1 cup heavy whipping cream

4 teaspoons ground cinnamon

4 teaspoons vanilla

2 cups maple or pancake syrup

Pour melted butter into baking dishes.

Separate cans of dough into rolls. Set icing aside. Cut each roll into 8 pieces, and place pieces in baking dishes.

In a bowl, beat eggs. Whisk in cream, cinnamon, and vanilla. Pour over roll pieces. Drizzle with syrup

Bake at 375° for 20-25 minutes or until golden brown. Cool 15 min

Drizzle icing over top (microwave 10-15 seconds if not thin enough to drizzle).