



Taco Potato Casserole

- 1 32-ounce bag frozen hash brown potatoes
- 2 pounds ground beef
- 2 packages mild taco seasoning mix
- 2 cans diced mild chili peppers
- 4 cups grated Cheddar cheese, divided

1. Brown ground beef in a large skillet and drain.
2. Add taco seasoning and follow directions on the package for preparing taco meat.
3. Spray the casserole pan with cooking spray.
4. Mix together meat mixture, chili peppers, hash browns and 2 cups of cheese and put into casserole.
5. Top with remaining Cheddar cheese.
6. Bake at 350 degrees for 45 minutes or until hash browns are cooked.
7. DOUBLE COVER CASSEROLE WITH ALUMINUM FOIL
8. Tape bottom portion of this page to casserole top and freeze.

Please drop off your casserole(s) in the freezer in the All Saints Hall kitchen on Sundays, 8-8:45 am OR 9:50 am-12 pm. Do not deliver during the worship service. If you need to drop off during the week (M-Th, 9am-4pm), please call the office at 410-461-7793 BEFORE APRIL 19 to arrange a time. Direct casserole-specific questions to Bonnie Sturm (outreach@stjohnsec.org).

ST. JOHN'S EPISCOPAL CHURCH OUTREACH

Taco Potato Casserole

1. Completely thaw double covered casserole before baking.
2. Preheat oven to 350 degrees.
3. Cook for 30 minutes or until bubbly and hot.