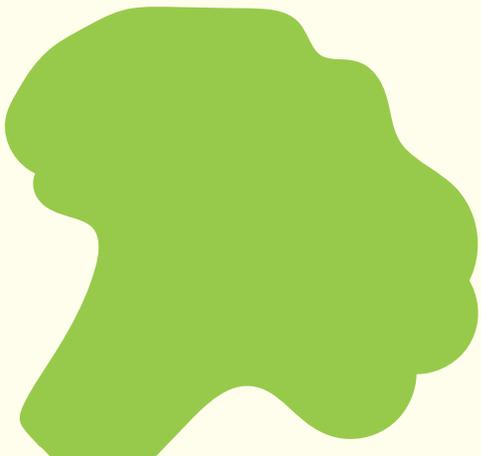
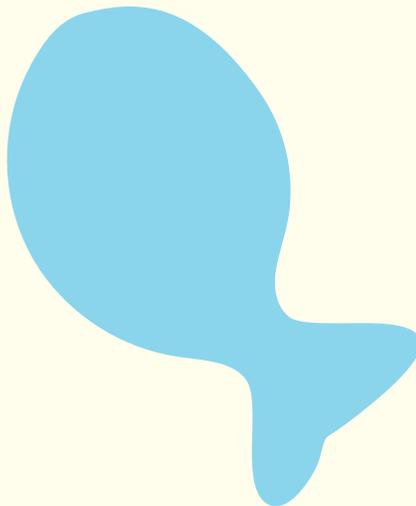
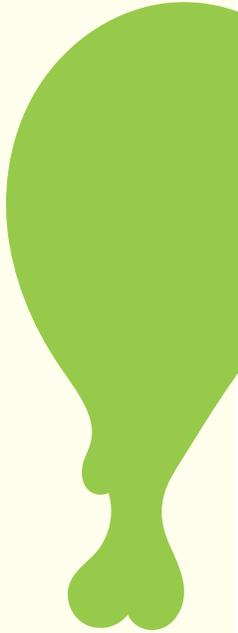
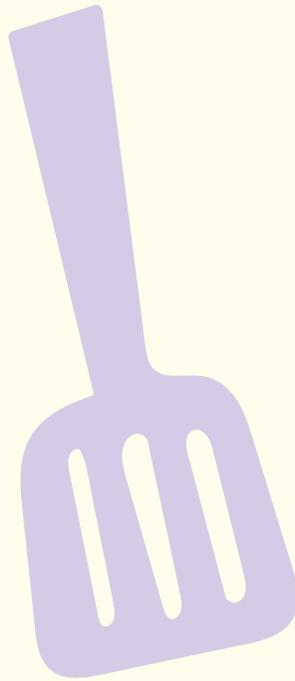
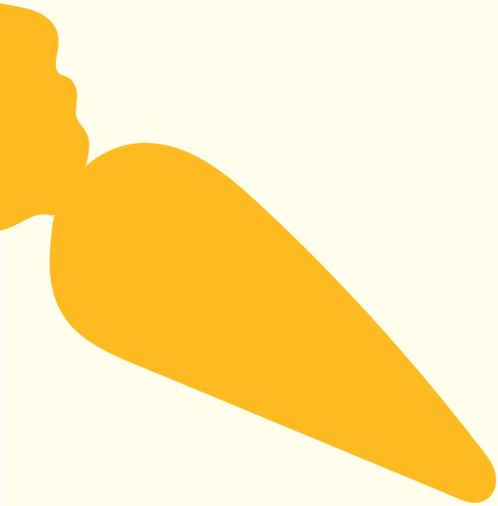


# Dinner Recipes

Sharing the Meals That Bring Families Together



**Ronald  
McDonald  
House**

Central &  
Northern Arizona

# Baked Chicken and Rice Casserole (Feeds 60)

## Ingredients

### Protein & Base:

- 30 lbs. boneless, skinless chicken thighs or breasts (about ½ lb per person)
- 15 lbs. uncooked long grain white rice

### Vegetables:

- 10 lbs. frozen mixed vegetables (peas, carrots, corn, green beans)
- 5 large onions, diced
- 5 large bell peppers (any color), diced (optional)

### Liquid:

- 4 gallons chicken broth (for cooking rice & flavor)
- 2 cups vegetable oil or melted butter (to drizzle over)

## Instructions

### 1. Preheat & Prep:

- Preheat oven to 375°F (190°C).
- Use 6 large deep baking pans (like full-size hotel pans or foil pans).

### 2. Prepare Rice Base - In each pan, add:

- 2.5 lbs. rice.
- 1.67 lbs. mixed vegetables.
- 5 cups chopped onions/peppers.
- 10–11 cups chicken broth.
- Season lightly with salt, garlic powder, and onion powder.
- Stir to combine.

### 3. Add Chicken:

- Place about 5 lbs. chicken per pan on top of rice mixture.
- Season the chicken generously with the remaining spices (paprika, pepper, etc.).
- Drizzle a little oil or melted butter on top.

### 4. Bake:

- Cover each pan tightly with foil.
- Bake at 375°F for 1 hour and 15 minutes.
- Check rice and chicken doneness.
- Rice should be tender and fully cooked.
- Chicken internal temp should reach 165°F (74°C).

### Seasonings:

- ½ cup garlic powder
- ½ cup onion powder
- ¼ cup paprika
- ¼ cup salt (adjust to taste)
- ¼ cup black pepper
- Optional: ¼ cup dried thyme or Italian seasoning

### Toppings (Optional):

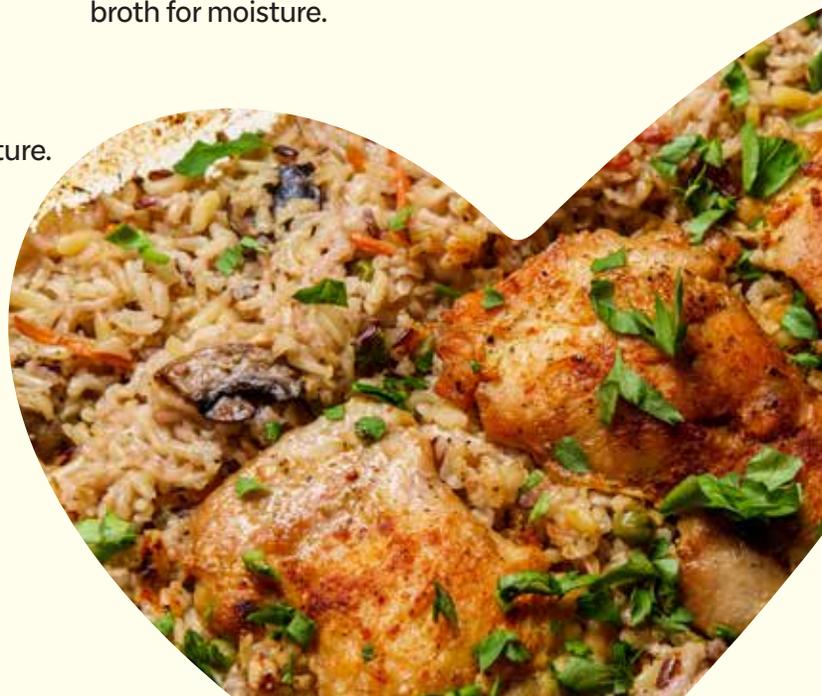
- 5 lbs. shredded cheddar cheese
- 2 cups of chopped fresh parsley (for garnish)

### 5. Finish:

- (Optional) Sprinkle shredded cheese on top and return to oven uncovered for 10 minutes.
- Garnish with parsley before serving.

## Serving Suggestion

- Each pan serves about 10 people.
- Use chafing dishes or warmers to keep hot for buffet-style serving.
- Can be made ahead and reheated with added broth for moisture.



# Chicken Casserole (Feeds 60)

## Ingredients

### Protein & Base:

- 15 lbs. cooked chicken, shredded or cubed (about 30 cups)
- 10 lbs. uncooked egg noodles or pasta (about 20 lbs. cooked)
- 4 #10 cans cream of chicken soup (about 12–13 cups total)
- 2 quarts sour cream (8 cups)
- 2 quarts mayonnaise (optional, for creamier texture)
- 2 quarts milk (8 cups, to thin soup mixture slightly)

### Vegetables:

- 5 lbs. frozen mixed vegetables or peas and carrots
- 4 large onions, finely diced (about 4 cups)
- 1 cup garlic, minced (or to taste)

## Instructions

### 1. Preheat & Prep:

- Preheat oven to 350°F (175°C). Use 6–8 large deep casserole pans, (deep 9x13-inch or full-size catering pans).

### 2. Cook Pasta:

- Cook pasta according to package directions. Drain well and set aside.

### 3. Prepare Creamy Base:

- In a very large mixing bowl or clean food-safe tub, mix the cream of chicken soup, sour cream, mayonnaise if using, and milk. Stir in the onions, garlic, salt, and pepper. Add the chicken, vegetables, and cooked pasta, then mix thoroughly until evenly combined.

### 4. Add Cheese:

- Stir in half of the shredded cheddar cheese until fully incorporated.

### 5. Portion Into Pans:

- Divide the mixture evenly into 6–8 large casserole pans.

### 6. Top:

- Top each pan with the remaining shredded cheddar cheese. Mix the breadcrumbs with melted butter and sprinkle evenly over each pan. Add paprika if desired.

### Seasonings:

- ¼ cup salt (adjust to taste)
- 2 tablespoons black pepper

### Toppings (Optional):

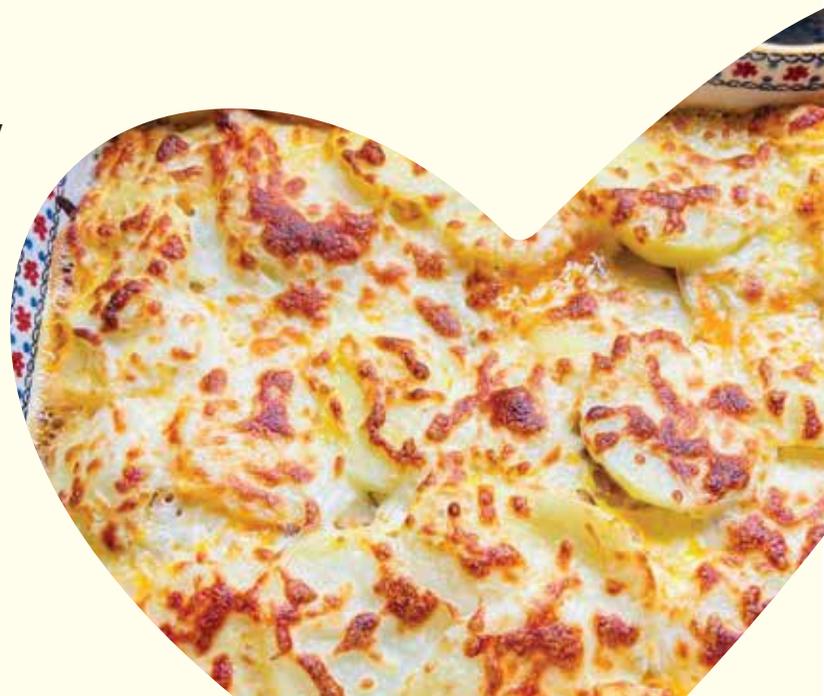
- 10 lbs. shredded cheddar cheese
- 2 tablespoons paprika
- 8 cups breadcrumbs or crushed crackers
- 1 lb. butter, melted (2 cups, for topping)

### 7. Finish:

- Bake uncovered at 350°F for 35–45 minutes, or until heated through, bubbly, and golden on top.

## Serving Suggestion

- Use rotisserie chicken to save time. Substitute part of the soup with cream of mushroom or cream of celery for added depth. Add herbs such as thyme, parsley, or poultry seasoning for extra flavor.



# Baked BBQ Chicken Thighs (Feeds 60)

## Ingredients

### Protein:

- 120 bone in skin on chicken thighs (about 50 to 55 lbs. total)

### Sauce:

- 1.5 gallons BBQ sauce, store bought or homemade
- 1 cup vegetable oil
- ½ cup apple cider vinegar

### Seasonings:

- 6 tablespoons garlic powder
- 6 tablespoons onion powder
- 6 tablespoons smoked paprika
- 3 tablespoons ground black pepper
- Salt to taste

## Instructions

### 1. Prep Chicken:

- Pat chicken thighs dry. Preheat oven to 400°F.
- Mix garlic powder, onion powder, paprika, black pepper, and salt in a small bowl.

### 2. Season:

- Toss thighs with oil and spice mix until well coated.

### 3. Bake Initial Round:

- Arrange thighs skin-side up on greased sheet pans (you'll need 4–5 pans).
- Bake uncovered for 25–30 minutes.

### 4. Add BBQ Sauce & Finish Baking:

- Brush BBQ sauce over chicken generously.
- Bake an additional 25–30 minutes until internal temp reaches 165°F and sauce is caramelized.

### 5. Serve:

- Garnish with chopped parsley if desired.

## Serving Suggestion

- Serve with coleslaw, cornbread, or baked beans.
- One pan of cornbread and ~10 lbs. of coleslaw will round out the meal.



# Chicken Tikka Masala (Feeds 60)

## Ingredients

### For the Chicken Marinade:

- 30 lbs. boneless, skinless chicken thighs, cut into chunks
- 6 cups of plain yogurt
- ½ cup lemon juice
- ½ cup minced garlic
- ½ cup grated ginger
- 6 tbsp garam masala
- 6 tbsp paprika
- 3 tbsp turmeric
- 3 tbsp salt

## Instructions

### 1. Marinate the Chicken:

- Mix all marinade ingredients and coat the chicken. Refrigerate for at least 1 hour or overnight.

### 2. Cook the Chicken:

- Grill or bake chicken chunks at 425°F for 15–20 minutes until cooked and lightly charred.

### 3. Make the Masala Sauce:

- In large pots, sauté onions in butter/oil until golden.
- Add garlic, ginger, tomato paste, and all spices. Cook for 5 minutes.
- Add crushed tomatoes and simmer for 20–30 minutes.
- Stir in cream and add cooked chicken pieces. Simmer for 15–20 minutes more.

### For the Masala Sauce:

- 2 cups of butter or oil
- 5 lbs. onions, finely chopped
- ½ cup minced garlic
- ¼ cup grated ginger
- 3 (6 oz) cans of tomato paste
- 3 gallons crushed tomatoes
- 3 tbsp cayenne (optional, to taste)
- 6 tbsp ground cumin
- 6 tbsp garam masala
- 3 tbsp ground coriander
- 1-gallon heavy cream
- \*\*Salt and pepper to taste
- Fresh cilantro (for garnish)

### 4. Serve:

- Garnish with chopped cilantro.

## Serving Suggestion

- Serve with 20–22 lbs. of cooked basmati rice (about 10–11 lbs. uncooked).
- Add naan or pita for variety.



# Chicken and Chorizo Paella (Feeds 60)

## Ingredients

### Protein & Meats:

- 30 lbs. bone-in, skin-on chicken thighs (cut into large chunks)
- 10 lbs. Spanish chorizo, sliced

### Vegetables:

- 10 lbs. onions, diced
- 8 lbs. bell peppers (red, green, yellow), diced
- 6 lbs. tomatoes, chopped
- 4 lbs. frozen peas (or fresh if available)
- 3 heads garlic, minced

### Grains & Liquids:

- 5 lbs. bomba or short-grain rice (or Arborio rice)
- 3 gallons low-sodium chicken broth
- 1 cup olive oil
- 1 cup dry white wine (optional)
- Juice of 6 lemons (for garnish)

### Spices & Seasoning

- 6 tbsp smoked paprika
- 3 tbsp saffron threads (or 3 tsp ground turmeric as a substitute)
- 3 tbsp sweet paprika
- 6 tsp salt (adjust to taste)
- 4 tsp black pepper
- 2 tbsp dried oregano
- Fresh parsley, chopped (for garnish)

## Instructions

### 1. Prepare the Protein:

- Heat olive oil in large paella pans or very large skillets/pots.
- Brown chicken pieces on all sides; remove and set aside.
- In the same pans, brown chorizo slices until slightly crispy; set aside with chicken.

### 2. Cook the Sofrito (Base):

- Add onions, bell peppers, and garlic to the pan; sauté until softened (about 8–10 minutes).
- Stir in chopped tomatoes, smoked paprika, sweet paprika, oregano, salt, and pepper.
- Cook until mixture thickens, about 10 minutes.

### 3. Add Rice & Liquids:

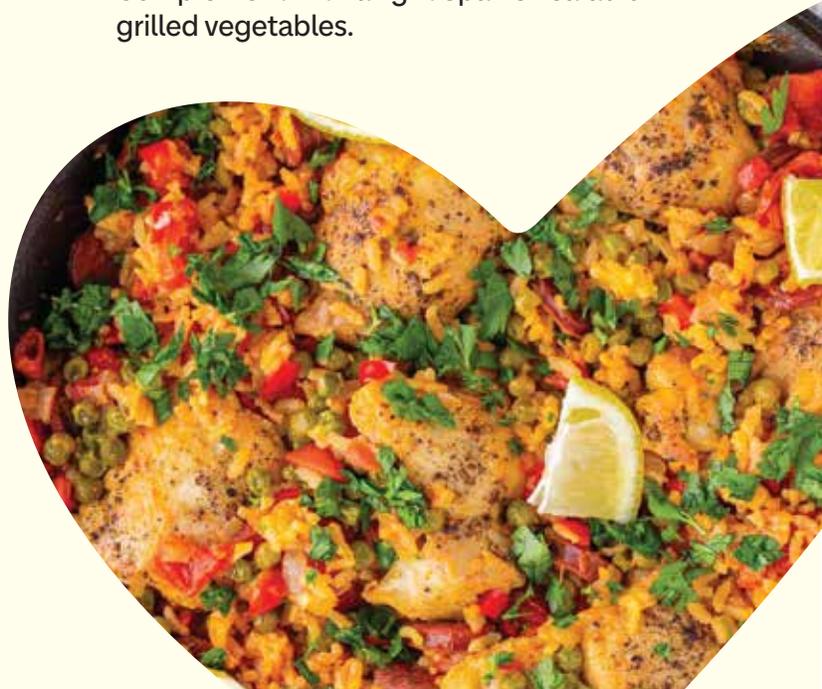
- Stir in rice to coat grains in the sofrito.
- Pour chicken broth and white wine in (if using).
- Add saffron threads or turmeric.
- Return chicken and chorizo to the pan.
- Bring it to a simmer and cook uncovered for about 30 minutes, stirring occasionally.

### 4. Add Peas & Finish Cooking:

- Add peas during the last 5 minutes of cooking.
- Adjust seasoning as needed.
- Allow to rest 5–10 minutes off heat before serving.

## Serving Suggestion

- Serve family style in large pans or buffet style.
- Complement with a light Spanish salad or grilled vegetables.



# Easy Beef Chili (Feeds 60)

## Ingredients

### Protein & Meats:

- 15 lbs. ground beef

### Vegetables:

- 6 large onions, diced (about 6 cups)
- 1.5 cups garlic, minced (about 3 bulbs)
- 8 large bell peppers, diced (mix of colors)

### Beans & Tomatoes:

- 4 large cans diced tomatoes (28 oz each)
- 3 cans tomato paste (12 oz each)
- 6 cans kidney beans, drained and rinsed (15 oz each)
- 6 cans black beans, drained and rinsed (15 oz each)

## Instructions

### 1. Prep the vegetables:

- Dice onions, garlic, and bell peppers.

### 2. Cook the beef:

- In a very large stockpot or commercial kitchen kettle, heat some olive oil over medium-high heat. Brown the ground beef in batches if necessary. Drain excess fat.

### 3. Sauté vegetables:

- Add remaining olive oil, then cook onions, garlic, and bell peppers in the same pot until softened (about 10 minutes).

### 4. Add seasonings:

- Stir in chili powder, cumin, paprika, salt, and pepper. Let them toast for 1–2 minutes for extra flavor.

### 5. Combine ingredients:

- Add tomatoes, tomato paste, beans, and cooked beef. Mix well.

### 6. Add liquid:

- Pour in beef broth or water gradually until the desired thickness is reached.

### 7. Simmer:

- Cover and simmer on low heat for at least 1 hour, stirring occasionally to prevent sticking. Longer simmering (up to 3 hours) improves flavor.

### Spices & Seasoning

- 1.5 cups chili powder
- ½ cup cumin
- ¼ cup salt (adjust to taste)
- 2 tablespoons black pepper
- ¼ cup paprika

### Liquid & Cooking Fat:

- 12 to 15 cups water or beef broth (adjust for desired consistency)
- 1 cup olive oil (for sautéing)

### 8. Taste and adjust:

- Add more salt, chili powder, or other spices to taste.

## Serving Suggestion

- Serve with rice, cornbread, or tortilla chips.
- Offer optional toppings: shredded cheese, sour cream, green onions, jalapeños.



# Beef Shepherd's Pie (Feeds 60)

## Ingredients

### For the Meat Filling:

- Ground beef: 1 lb.
- Olive oil: ½ cup
- Yellow onions (chopped): 6 large
- Carrots (diced): 4 lbs.
- Frozen peas: 4 lbs.
- Garlic (minced): ½ cup
- Tomato paste: 1½ cups
- Worcestershire sauce: 1 cup
- Beef broth: 2 quarts
- Flour (to thicken): 1½ cups
- Salt: 6 tablespoons
- Black pepper: 3 tablespoons
- Dried thyme: 3 tablespoons
- Dried rosemary (optional): 2 tablespoons

### For the Mashed Potato Topping:

- Russet potatoes (peeled & cubed): 25 pounds
- Butter: 4 cups (8 sticks)
- Whole milk or heavy cream: 2 quarts (warmed)
- Salt: to taste
- Optional: grated cheddar cheese (for topping): 2–3 pounds

## Instructions

### 1. Make the Mashed Potatoes:

- Boil potatoes in salted water until fork tender
- Drain and mash with butter, warm milk/cream, and salt. Set aside.

### 2. Cook the Filling:

- In batches or in a very large pot, heat olive oil and sauté onions, carrots, and garlic until softened.
- Add ground beef and cook until browned. Drain excess fat.
- Stir in tomato paste, Worcestershire sauce, flour, and seasonings.
- Add beef broth gradually and stir until thickens.
- Stir in peas last and simmer for 5–10 minutes. Let cool slightly.

### 3. Assemble the Pies:

- Preheat oven to 350°F.
- Divide meat mixture evenly into greased pans.
- Spread mashed potatoes over meat, smoothing the top.
- Optionally sprinkle with cheddar cheese.

### 8. Bake:

- Cover with foil and bake for 30 minutes.
- Uncover and bake another 20–30 minutes until bubbling and golden on top.

## Serving Suggestion

- Let sit 10 minutes before serving. Keeps warm in chafing dishes or warmers.



# Vegetable & Chickpea Quinoa Bowl (Feeds 60)

## Ingredients

### Grain Base:

- Quinoa (dry): 9 lbs. (yields ~27 lbs cooked)
- Water or vegetable broth: 18 quarts (72 cups)
- Salt: 6 tsp

### Roasted Vegetables:

- Sweet potatoes: 9 lbs, peeled and cubed
- Red bell peppers: 6 large, chopped
- Zucchini: 6 large, sliced
- Red onions: 6 large, chopped
- Olive oil: 1½ cups
- Salt: 6 tsp
- Black pepper: 3 tbsp
- Garlic powder: 3 tbsp
- Smoked paprika (optional): 2 tbsp

### Chickpeas:

- Cooked chickpeas: 4 #10 cans (each about 108 oz) or 27–30 cups cooked
- Olive oil: ¾ cup
- Cumin: 3 tbsp
- Salt: 2 tbsp
- Garlic powder: 1½ tbsp

### Tahini Lemon Dressing

- Tahini: 3 cups
- Fresh lemon juice: 3 cups (about 24 lemons)
- Garlic: 12 cloves, minced
- Water: 6–9 cups (to desired consistency)
- Maple syrup or honey: 1½ cups
- Salt: 3 tbsp

## Instructions

### 1. Cook the quinoa:

- Rinse quinoa under cold water.
- In large pots, combine quinoa, water (or broth), and salt.
- Bring to a boil, then simmer, covered, for about 15 minutes until water is absorbed.
- Fluff with a fork and let cool slightly.

### 2. Roast the vegetables:

- Preheat oven to 400°F.
- Toss chopped veggies with olive oil, salt, pepper, garlic powder, and paprika.
- Spread on sheet pans and roast for 25–30 minutes, stirring halfway through, until golden and tender.

### 3. Prepare chickpeas:

- Drain and rinse chickpeas.
- Toss with olive oil, cumin, salt, and garlic powder
- Roast on sheet pans at 400°F for 20–25 minutes until slightly crispy.

### 4. Make the dressing:

- In a blender or large bowl, whisk/blend tahini, lemon juice, garlic, sweetener, and salt.
- Add water gradually to thin to desired pourable consistency.
- Taste and adjust salt/lemon/sweetness as needed.

### 5. Assemble:

- In a blender or large bowl, whisk/blend tahini, lemon juice, garlic, sweetener, and salt.
- Add water gradually to thin to desired pourable consistency.
- Taste and adjust salt/lemon/sweetness as needed.

## Serving Suggestion

- Serve warm or room temp in bowls or trays.
- Offer extra dressing on the side.
- Pair with pita, flatbread, or green salad.



# Chickpea & Vegetable Curry (Feeds 60)

## Ingredients

### Main Curry:

- Ground beef: 15 lbs.
- Olive oil: ½ cup
- Yellow onions (chopped): 6 large
- Carrots (diced): 4 lbs.
- Frozen peas: 4 lbs.
- Garlic (minced): ½ cup
- Tomato paste: 1½ cups
- Worcestershire sauce: 1 cup
- Beef broth: 2 quarts
- Flour (to thicken): 1½ cups
- Salt: 6 tablespoons
- Black pepper: 3 tablespoons
- Dried thyme: 3 tablespoons
- Dried rosemary (optional): 2 tablespoons

### For the Mashed Potato Topping:

- 10 tbsp minced garlic (≈30–35 cloves or 2–3 bulbs)
- 6–7 tbsp fresh ginger, grated (≈½ cup packed)
- ¾ cup curry powder
- 5 tbsp ground cumin
- 5 tbsp ground coriander
- 2.5 tbsp ground turmeric
- 2.5 tbsp chili powder (optional, adjust to taste)
- Salt and pepper to taste
- Fresh cilantro (for garnish – about 2 bunches)

## Instructions

### 1. Prep the Vegetables:

- Chop all vegetables into uniform sizes for even cooking
- Rinse chickpeas and set aside.

### 2. Sauté Base:

- In large industrial pots or pans (or several large stock pots), heat the oil.
- Add chopped onions, garlic, and ginger. Sauté until golden and fragrant (about 10 minutes).

### 3. Add Spices:

- Stir in all dry spices and tomato paste. Cook for 2–3 minutes to release the flavors.

### 4. Add Vegetables & Tomatoes:

- Add potatoes, carrots, and tomatoes. Stir to coat with spices.

### 5. Simmer:

- Add coconut milk and enough water (about 8–12 cups) to just cover the vegetables.
- Bring to a boil, then lower heat and simmer for 30–40 minutes, stirring occasionally.

### 6. Add Chickpeas & Bell Peppers:

- Stir in the chickpeas and bell peppers. Cook for an additional 20–30 minutes, until all vegetables are tender and flavors meld.

### 7. Adjust Seasoning:

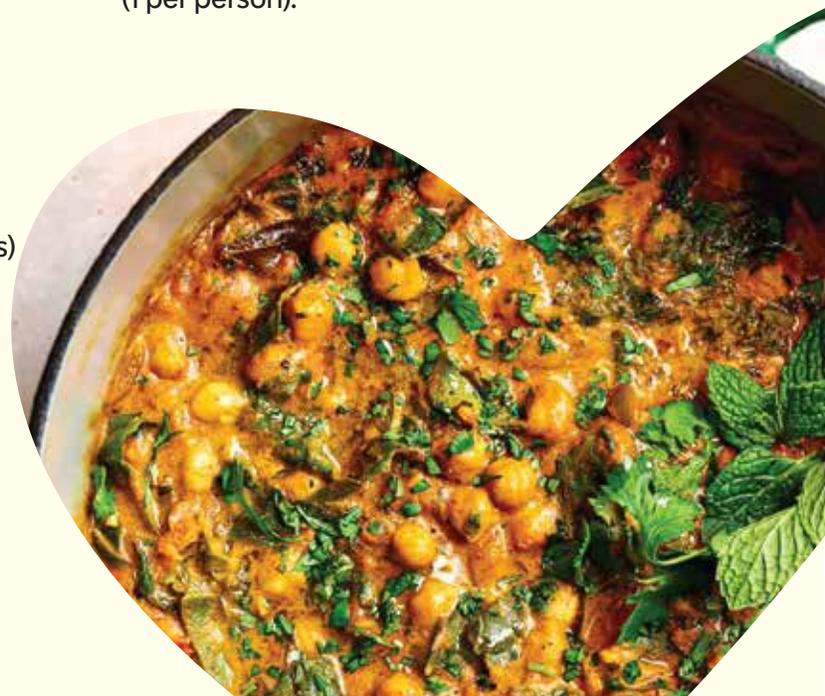
- Serve hot with rice or naan.

### 8. Garnish & Serve:

- Taste and adjust with salt, pepper, or more spice if needed.

## Serving Suggestion

- Cook 22 lbs. (10 kg) of rice (about ⅓–½ cup uncooked rice per person).
- Serve with 60 naan or flatbread pieces (1 per person).



# Baked Ziti with Roasted Vegetables (Feeds 60)

## Ingredients

### Pasta & Sauce:

- 20 lbs. ziti or penne pasta (dry)
- 42 cups marinara sauce (store-bought or homemade)
- 9 lbs. ricotta cheese
- 11 lbs. shredded mozzarella cheese
- 4.4 lbs. grated Parmesan cheese
- 60 eggs (for binding the ricotta mixture – optional)
- Salt and pepper to taste
- Olive oil (for tossing pasta and roasting)

## Instructions

### 1. Cook the Pasta:

- Boil pasta in salted water until just al dente (slightly undercooked). Drain and toss lightly with olive oil. Set aside.

### 2. Roast the Vegetables:

- Preheat oven to 220°C (425°F).
- Spread chopped vegetables on sheet pans, drizzle with olive oil, and sprinkle with garlic powder, Italian seasoning, salt, and pepper.
- Roast for 20–30 minutes until tender and slightly caramelized. Rotate pans if needed.

### 3. Mix the Ricotta Filling:

- In a large bowl, combine ricotta cheese, eggs (optional), half the Parmesan cheese, salt, and pepper. Mix well.

### 4. Assemble the Baked Ziti:

- In large foil pans or baking trays. (you'll need about 6–8 full-size catering pans).
- Layer a small amount of marinara sauce on the bottom.
- Add a layer of pasta.
- Add a layer of roasted vegetables.
- Add dollops of ricotta mixture.
- Sprinkle mozzarella cheese.
- Repeat layers, ending with marinara and lots of mozzarella & Parmesan on top.

### 5. Bake:

- Cover pans with foil and bake at 180°C (350°F) for 30–40 minutes.
- Remove foil and bake another 10–15 minutes until bubbly and golden on top.

### 6. Serve:

- Let rest for 10–15 minutes before slicing and serving
- Garnish with fresh basil or parsley if desired.

### Roasted Vegetables:

- 13 lbs. zucchini, chopped
- 11 lbs. mushrooms, sliced
- 11 lbs. bell peppers (red, yellow, green), chopped
- 6.6 lbs. onions, sliced
- 6.6 lbs. eggplant, cubed
- Garlic powder, Italian seasoning, salt, pepper to taste

## Serving Suggestion

- Side Salad (For 60 people):
  - Lettuce Mix.
  - 7.5–9 lbs. of lettuce mix.
  - (This is approximately 12–15 large bags of pre-washed salad mix, 8 oz each).
  - Salad Toppings (Optional).
  - Cherry tomatoes: 4–5 lbs. (6–7 pints).
  - Cucumber slices: 6–8 large cucumbers.
  - Shredded carrots: 2–3 lbs.
  - Croutons: 2 lbs. (about 2 large bags).
  - Shredded cheese (optional): 2 lbs.
  - Red onions (thinly sliced): 3–4 medium.
  - Dressing 1.5–2 quarts (6–8 cups) total dressing. (Offer 2–3 varieties if possible: vinaigrette, ranch, Italian, etc.)
- Garlic Bread: About 6–7 loaves sliced into 60 pieces.



# Loaded Mashed Potatoes (Feeds 60)

## Ingredients

### Potato Base:

- 30 lbs. Russet or Yukon Gold potatoes, peeled and cut into chunks

### Creamy & Dairy:

- 3 cups unsalted butter (6 sticks)
- 3 quarts whole milk (half and half may be used for a richer flavor)
- 5 lbs. shredded sharp cheddar cheese
- 3 cups sour cream

### Add Ins:

- 3 lbs. cooked bacon, crumbled (about 120 slices)
- 4 cups chopped green onions (about 2 bunches)

### Seasoning:

- Salt and pepper to taste

## Instructions

### 1. Cook the Potatoes:

- Place peeled and cut potatoes in large pots, cover with cold water, add salt.
- Bring to boil and cook until fork-tender, about 20–25 minutes. Drain well.

### 2. Mash the Potatoes:

- Using a large mixer or potato masher, mash potatoes until smooth.

### 3. Mix in Butter & Milk:

- Slowly add butter and warm milk while mashing until creamy. Adjust milk quantity for desired consistency
- Stir in sour cream, salt, and pepper.

### 4. Add Cheese & Bacon:

- Fold in 4 lbs. of shredded cheddar and most of the crumbled bacon (reserve some for topping).

### 5. Transfer & Top:

- Spread mashed potatoes into large baking trays or hotel pans.
- Sprinkle the remaining cheese, bacon, and chopped green onions evenly on top.

### 6. Bake (Optional but recommended):

- Bake at 350°F for 20–25 minutes until cheese melts and tops are slightly golden.

## Serving Suggestion

- Each pan serves about 10 people.
- Use chafing dishes or warmers to keep hot for buffet-style serving.
- Can be made ahead and reheated with added broth for moisture.



# Baked Macaroni and Cheese (Feeds 60)

## Ingredients

### Pasta Base:

- 10 lbs. macaroni, elbow pasta (uncooked)

### Sauce Base:

- 5 cups butter (10 sticks)
- 5 cups all purpose flour
- 4 gallons whole milk
- 2 quarts heavy cream

### Cheese Blend:

- 12 lbs. shredded sharp cheddar cheese
- 4 lbs. shredded mozzarella cheese

### Toppings:

- 1 lb. Parmesan cheese
- 3 cups breadcrumbs

### Pan Prep:

- Nonstick spray or butter for greasing pans

## Instructions

### 1. Cook the Pasta:

- Boil macaroni in salted water until just al dente. Don't overcook. Drain and set aside.

### 2. Make the Cheese Sauce:

- In a very large pot, melt butter over medium heat.
- Whisk in flour to make a roux. Cook for 1–2 minutes, stirring constantly.
- Slowly add milk and cream while whisking to prevent lumps.
- Cook and stir until thickened (about 10–15 minutes).
- Stir in salt, pepper, and garlic powder.
- Add shredded cheddar and mozzarella cheese in batches until melted and smooth. Reserve some cheese for topping.

### 3. Combine Pasta and Sauce:

- In large bowls or pots, mix pasta and cheese sauce until well coated.

### 4. Assemble:

- Preheat oven to 350°F.
- Divide macaroni and cheese into greased pans.
- Top each with remaining cheese, parmesan, and optionally, breadcrumbs for crunch.

### 5. Bake:

- Cover with foil and bake for 30 minutes.
- Uncover and bake an additional 15–20 minutes until golden and bubbly.

## Serving Suggestion

- Let stand for 10 minutes before serving for easier scooping.



# Cold Italian Pasta Salad (Feeds 60)

## Ingredients

### Pasta Base:

- 6 lbs. rotini or penne pasta, dry (96 oz)

### Vegetables:

- 6 pints cherry tomatoes, halved (about 12 cups)
- 6 large cucumbers, diced
- 6 medium bell peppers, diced (2 red, 2 yellow, 2 green)
- 3 large red onions, finely diced
- 4 cups black olives, sliced (drained if canned)

### Cheese:

- 6 cups shredded mozzarella
- 3 cups grated Parmesan cheese (optional)

### Protein (Optional):

3 lbs. pepperoni or salami, chopped

### Herbs & Dressing:

- 1½ cups fresh parsley, finely chopped
- 3 quarts Italian dressing, homemade or store bought (12 cups)

### Optional Add Ins:

- 3 cups chopped artichoke hearts
- 3 cups blanched broccoli florets
- 1½ cups banana pepper rings

## Instructions

### 1. Cook the Pasta:

- Boil pasta in a large pot of salted water until al dente.
- Drain and rinse under cold water to stop cooking. Let cool.

### 2. Prep vegetables and mix-ins:

- While pasta cooks/cool, chop and prepare all vegetables and mix-ins.

### 3. Combine ingredients:

- In a large mixing bowl (or multiple bowls if needed), combine pasta, vegetables, cheese, and protein (if using).

### 4. Dress the salad:

- Add Italian dressing and mix thoroughly. Adjust amount to taste – you may not need the full 3 quarts.

### 5. Chill:

- Cover and refrigerate for at least 2–4 hours (overnight is best) to allow flavors to meld.

### 6. Before serving:

- Toss again and taste. Add more dressing if dry. Sprinkle with fresh parsley and a little extra Parmesan if desired.

## Serving Suggestion

- Use large foil pans or food-safe storage bins for mixing and transporting.
- Provide a gluten-free pasta option on the side if dietary restrictions exist.
- Keep cold until just before serving – use ice trays or chillers if outdoors.

