

Meal Maker Kit

Shopping List

Please only include non-perishable items. Please avoid glass items and pack all items inside a sturdy bag. Feeds a family of four. For more information contact Andrea Minton at aminton@ccharities.com.

- Canned Chicken (2 cans; 12.5 oz each)
- Cream of Chicken Soup (1 can; 10.5 oz)
- Mixed Vegetables (1 can; 15 oz)
- Evaporated Milk (1 can; 12 oz)
- Bisquick Mix (20 oz)

Optional:

- Cooking Spray
- Cooking Oil
- Grated Parmesan Cheese
- Canned fruit or pudding for dessert
- Drink mix



Additional Information

- Cost to fill this Meal Maker Kit is approximately \$15.00 when purchasing ingredients shown on the left from Aldi's. Optional items listed have not been included in this price.
- Place all items in a bag and attach the recipe below to the bag.
- Include a card or message of Hope to the recipient. If you have children, this would be a great way for them to participate.
- The Serve & Lift Center will provide any perishable items should the client request it for this recipe, and if available.
- Meal Maker Kits may be dropped off Monday – Thursday, 8:30 am – 3:30 pm at 8001 Longview Road, Kansas City, MO.

Chicken & Biscuit Bake

Ingredients:

- Canned Chicken, drained (2 cans; 12.5 oz each)
- Cream of Chicken Soup (1 can; 10 oz)
- Mixed Vegetables, drained (1 can; 14.5 oz)
- Evaporated Milk (2 cans; 12 oz each)
- Bisquick Mix

Directions:

Preheat oven to 375 degrees. Drain cans of chicken and mixed vegetables. Spray 8-inch square baking dish with cooking spray. In prepared dish, mix drained chicken, cream of chicken soup, mixed vegetables drained, and evaporated milk until thoroughly combined. Season with salt and pepper. In a medium bowl, stir $1\frac{2}{3}$ cup baking mix with $\frac{2}{3}$ cup evaporated milk with fork or wire whisk until soft dough forms. Place dough on surface dusted with baking mix. Knead 10 times. Roll or press dough out $\frac{1}{2}$ inch thick. Using a butter knife cut into 6 equal pieces. Cover chicken mixture with biscuits. Bake 20-25 minutes or until biscuits are golden brown.