



April Sunshine Pop-up Pantry Menu

Your boxes this month contain the ingredients to make the following meals. The recipes for these dishes are included in this packet.

Lasagna

Hot Dogs with Fresh Pineapple Slices and Corn

Ham with Carrots and Tater Tots

Eggs, Sausage Patties, and Bagels

Tip: For a tasty sandwich, try peanut butter and apple slices (with or without sprinkled cinnamon) on white bread.

Extras included in this month's delivery include:

Oatmeal

Bread

Cereal

Apples & Oranges

We are eternally grateful to our partner Sunshine Brewing Co. and for the generous donations from Lake Mills community members!



Community Resources

The Bread Basket
Multiple pop-up pantries
throughout Jefferson County
<https://www.facebook.com/BreadBasketWisconsin>

Ruby's Pantry - Jefferson
4th Wednesday of every month
<https://www.facebook.com/RubysPantryImmanuelUMCJeffersonWI>

Lake Mills Food Pantry
920-648-2800
720 E. Lake St., Lake Mills

Second Harvest - Marshall/Waterloo
4th Friday of every month
Holy Trinity Lutheran Church, 605
Madison Street, Marshall
Start time: 1:00 pm until all food is
distributed.
No restrictions, EVERYONE in need
is welcome and served. No ID
necessary.

Second Harvest - Fort Atkinson
2nd Thursday of every month
St Joseph's Catholic Church, 1650
Endl Boulevard, Fort Atkinson
Start time: 2:00 pm until all food is
distributed.
No restrictions, EVERYONE in need
is welcome and served. No ID
necessary

Recipes

Lasagna

Ingredients:

1 jar marinara sauce
1-2 onions chopped
1 lb ground beef
2 C shredded
mozzarella
1 container cottage
cheese
1 package oven ready
lasagna sheets

Steps:

1. Preheat oven to 375°.
2. Brown chopped onion and ground beef. Drain.
3. In a 13 x 9 inch baking dish, pour in one ladle of sauce.
4. Lay the oven-ready lasagna sheets on top of the sauce to form the first layer.
5. Spread ground beef mixture.
6. Sprinkle with mozzarella cheese.
7. Lay oven-ready lasagna sheets on top.
8. Spread cottage cheese.
9. Sprinkle with mozzarella cheese.
10. Lay oven-ready lasagna sheets on top.
11. Spread remaining sauce.
12. Top with mozzarella cheese.
13. Cover the lasagna with a piece of tin foil that has been sprayed with nonstick cooking spray.
14. Bake for 25 minutes covered.
15. Remove the foil and bake an additional 20 minutes or until the cheese is bubbly and starting to brown.