



December 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.

Baked Chicken with Stovetop and Frozen veggie

Pancakes & Sausage

No boil Pasta Bake with Ground Turkey

Chicken Soup

Bacon, Eggs, and Toast

Extras included in this month's delivery include:

Granola Bars

Apples

Eggs

Miscellaneous

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/BreadBasket
Wisconsin](https://www.facebook.com/BreadBasketWisconsin)

Ruby's Pantry - Jefferson
4th Wednesday of every month
[https://www.facebook.com/RubysPantry/
mmanuelUMCJeffersonWI](https://www.facebook.com/RubysPantry/mmanuelUMCJeffersonWI)

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

No Boil Pasta Bake

Ingredients:

1 lb ground turkey
1 16 oz box pasta (Rigatoni,
Penne, Rotini or Ziti)
1 24 oz jar tomato pasta
sauce
1 full jar water (24 ounces)
2 cups shredded marble jack

Steps:

1. Cut the dried beef into
PREHEAT oven to
425 degrees.
2. Brown ground turkey
in skillet.
3. Drain.
4. Combine ground beef,
uncooked pasta, 1 jar
of tomato pasta sauce
and 1 jar of water in a
13 x 9 inch baking
pan.
5. Cover with aluminum
foil.
6. Bake for 30 minutes.
7. Uncover and stir well.
8. Top with cheese.
9. Bake uncovered for
an additional 10
minutes or until
cheese melts and
pasta is tender.

Chicken Quarters

Ingredients:

Steps:

1. Preheat the oven to
425°F.
2. Pat the chicken
quarters dry and trim
off any excess fat
pieces, leaving the
skin intact.
3. Rub desired spices all
over them (top,
bottom, sides) of the
chicken.
4. Place the chicken on
a sheet pan and spray
with olive oil or
cooking spray.
5. Bake at 425°F for 45
minutes, or until the
internal temperature
of the chicken is
165°F.

