



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.

- **Scrambled Eggs with English Muffin, Apple Slices, and Blueberry Cottage Cheese**
- **Sheet Pan Sliced Smoked Turkey Sausage with Roasted Potatoes & Onion**
- **Baked Ham, Steamed Little Potatoes, Green Beans, Corn, and Rolls**
- **No Boil Pasta Bake with Ground Italian Sausage**
- **Easy Snack: Homemade Corn Dogs**

Extras included in this month's delivery include:

Cereal
Donuts
Sandwich Ham
Ground Beef

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



Community Resources

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.

Recipes

No Boil Pasta Bake

Ingredients:

1 lb ground Italian
sausage
16 oz Penne pasta (about
½ the bag)
1 can tomato pasta sauce
3 cups water
2 cups shredded
mozzarella

Steps:

1. PREHEAT oven to 425 degrees.
2. Brown ground Italian sausage in skillet.
3. Drain.
4. Combine ground sausage, uncooked pasta, 1 can of tomato pasta sauce and 3 cups 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.

Sheet Pan Sliced Smoked Turkey Sausage with Roasted Potatoes & Onion

Ingredients:

Smoked Turkey Sausage
Salt & Pepper
Oil
Onion
Bag of small potatoes

Steps:

1. Preheat oven to 400 degrees
2. Cut sausage into ½ inch slices
3. Cut small potatoes in half
4. Slice onion
5. Mix cut potatoes, sliced onion, oil, and salt & pepper in medium bowl
6. Spread sausage and potato & onion mixture on sheet pan
7. Bake for 30 to 45 minutes or until potatoes are tender

Homemade Corn Dogs

Ingredients:

1 can biscuits
8 hotdogs

Steps:

1. Heat oven to 350°F. Lightly grease cookie sheet. Separate dough into 8 biscuits. Press or roll each to form six 1/2-inch oval.
2. Place 1 hot dog in center of each biscuit. Roll dough around hot dog; seal ends and edges well. Place seam side down on greased cookie sheet.
3. Bake at 350°F. for 15 to 18 minutes or until golden brown.

