



September 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, Sliced Melon, & Apple Smoked Chicken Sausage**
- **Sheet Pan Sliced Garlic Sausage with Roasted Trio Potatoes & Onion and Pumpkin Spice Chopped Side Salad**
- **Munchie Meal: Fruit Platter, Veggie Tray, and Sliced Specialty Cheese**
- **Angel Hair Pasta with Meat Marinara Sauce**
- **Hamburger Potato Casserole***

**This recipe calls for a $\frac{3}{4}$ cup of milk. Unfortunately, we were unable to get milk this month.*

Extras included in this month's delivery include:

Cereal Bars

Pineapple

Apples

Southwest Style Salad with Chicken

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.

Recipes

Hamburger Potato Casserole

Ingredients:

1 pound ground beef
3 cups peeled and thinly
sliced potatoes
1 can condensed cream
of mushroom soup
½ cup chopped onion
¾ cup milk
Salt to taste
Pepper to taste
1 cup shredded Pepper
Jack cheese

Steps:

1. Preheat oven to 350 degrees
2. Brown ground beef in medium skillet over medium heat
3. Drain meat
4. In medium mixing bowl, combine cream of mushroom soup, onion, milk, salt and pepper
5. Alternately layer potatoes, soup mixture, and meat in a 11x7 inch baking dish
6. Bake for 1 to 1 ½ hours or until potatoes are tender
7. Top with shredded cheese
8. Continue baking until cheese is melted

Sheet Pan Sliced Garlic Sausage with Roasted Trio Potatoes & Onion

Ingredients:

Ring Garlic Sausage
Oil
Garlic herb seasoning
Onion
Bag of trio potatoes

Steps:

1. Preheat oven to 400 degrees
2. Cut sausage into ½ inch slices
3. Cut trio potatoes in half
4. Slice onion
5. Mix cut potatoes, sliced onion, oil, and garlic herb seasoning 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