

Meals from the Heart

Ham & Cheese Slider Bake

Servings | 25

Ingredients

5 packages	Hawaiian sweet rolls
≈56 oz.	deli sliced ham
32 oz.	sliced cheddar cheese
32 oz.	sliced Swiss cheese
8 oz.	honey
8 oz.	Dijon mustard

Directions

- Pre-heat oven to 350° F.
- Stir honey and mustard in a bowl to combine.
- Without separating rolls, cut each package of rolls horizontally in half.
- Arrange bottom halves in 2 greased large disposable baking pans (2 packages per pan). Brush honey mustard mixture onto one set of bottoms (so that half the buns in each pan are dressed).
- In a half-sized pan, place the bottoms of one package of rolls, with honey mustard on half. (These will be for vegetarian, cheese-only sliders).
- Distribute the ham slices evenly over the bread in the large pans, folding so that they fit neatly on the individual rolls. Top the ham with sliced cheddar in one pan, and sliced Swiss in the other.
- For the rolls that have honey mustard, brush the tops with the mixture as well, then place tops on all the sliders.
- Cover pans with foil and bake until cheese is melted, about 10 minutes.
- Remove foil and bake briefly until rolls are slightly browned.
- Remove sliders from the oven, tear apart, and set out organized by their toppings (w/ cheddar, w/ cheddar & mustard, etc.).



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Potato Salad

Servings | 25

Ingredients

8 lbs.	gold potatoes, peeled, quartered, and sliced 1/2"-thick
1 qt.	vegetable broth
1/2 cup	white wine vinegar
1/4 cup	granulated sugar
1 cup	vegetable oil
3	small red onions, minced
24	cornichons, minced
1/2 cup	minced fresh chives
1/4 cup	Dijon mustard
To taste	ground black pepper
To taste	kosher salt

Directions

- Bring 1 quart of water, the vegetable broth, 1/4 cup of the vinegar, the sugar, and 4 tsp salt to a boil in a large pot. If the liquid doesn't cover the potatoes, add enough water until they are covered.
- Once the pot is boiling, reduce heat to medium-low, cover, and cook until the potatoes are tender, but not fall-apart soft.
- Drain the potatoes over a large Cambro container in order to reserve the liquid. Put the liquid back into the pot, and boil down for 5 minutes.
- Remove 2 cups of the liquid, discarding the rest, and whisk together with the remaining vinegar, the oil, onion, cornichons, chives, and mustard in a large bowl.
- Add 2 cups of the cooked potatoes to the bowl with the cooking liquid mixture and mash with a potato masher until a thick vinaigrette forms.
- Add the remaining potatoes, tossing gently to combine while retaining their shape. Season with salt and pepper to taste.



Meals from the Heart

Basic Mixed Green Salad

Servings | 30

Ingredients

3 heads	lettuce (or 1 large tub of salad greens)
1 pint	cherry tomatoes, halved
1	cucumber, sliced
1 bottle	salad dressing of choice

Directions

- Wash lettuce. Cut or tear lettuce into bite-size pieces.
- Add tomatoes and cucumbers to lettuce.
- Serve the dressing on the side.



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Shopping List

Servings | 30

Please use this grocery list to plan for your meal!

We will supply the following ingredients: oil, flour, butter, salt, pepper, sugar, baking soda/powder, eggs, vinegar (apple cider and balsamic) and all of the spices found in your recipe.

8 lbs.	gold potatoes
3 heads	lettuce (or a large tub of salad greens)
1 pint	cherry tomatoes
1	cucumber
3	small red onions
1 bunch	fresh chives
≈56 oz.	deli sliced ham
32 oz.	sliced cheddar cheese
32 oz.	sliced Swiss cheese
1 - 12 oz. bottle	honey
1 - 12 oz. bottle	Dijon mustard
1 bottle	cornichons
5 packages (12 ea)	Hawaiian sweet rolls
1 - 12 oz. bottle	white wine vinegar
1 quart	vegetable broth



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