

Meals from the Heart

Ham & Cheese Slider Bake

Servings | 45

Ingredients

7 packages	Hawaiian sweet rolls
5 lbs.	deli sliced ham
3 lbs.	sliced or shredded cheddar cheese
2 lbs.	sliced or shredded Swiss cheese
16 oz.	honey
16 oz.	Dijon mustard

Directions

- Pre-heat ovens to 350° F.
- Stir honey and mustard in a bowl to combine.
- Grease three large disposable steam trays and set aside.
- Without separating rolls, cut each package of rolls horizontally in half. Arrange bottom halves in 3 greased large disposable baking pans. You should be able to fit two full packs and one third of a pack in each pan. Brush honey mustard mixture onto one set of bottoms (so that half the buns in each pan are dressed).
- Distribute the ham slices evenly over the bread in two of the 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.
- In the third pan, you will omit any meat and build vegetarian cheese sliders.
- 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 broil 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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Warm Potato Salad

Servings | 40

Ingredients

12 lbs.	gold potatoes, quartered and sliced 1/2"-thick
2 qt.	vegetable broth
1 1/2 cups	white wine vinegar
1/2 cup	granulated sugar
2 cup	vegetable oil
3	small red onions, minced fine in food processor
1 cup	cornichons, sliced thin
1 cup	minced fresh chives
1/2 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. Cover the pot to speed up the process.
- Once the pot is boiling, reduce heat to medium-low, cover, and cook until the potatoes are tender (a fork should easily pierce potato slices without crumbling).
- Drain the potatoes over a large Cambro container in order to reserve the liquid. Divide the potatoes across two large hotel pans and place in the pantry refrigerator to cool.
- Remove 2 cups of the reserved cooking liquid, discarding the rest, and whisk together with the remaining vinegar, the oil, onion, cornichons, chives, and mustard in a large bowl. This is the start to your dressing!
- Add 2 cups of the cooked potatoes to the bowl with the dressing 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 | 35

Ingredients

4 heads	lettuce
2 pints	cherry tomatoes, halved
2	English cucumbers, sliced
1 bottle	salad dressing of choice

Directions

- *Please wear gloves throughout the salad prep process*
- Wash lettuce. Cut or tear lettuce into bite-size pieces.
- Add cut tomatoes and cucumber to lettuce.
- Serve the dressing on the side.



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Shopping List

Servings | 45

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.

12 lbs.	gold potatoes
4 heads	lettuce (or 2 large tubs of salad greens)
2 pints	cherry tomatoes
2	English cucumber
3	small red onions
2 bunches	fresh chives
5 lbs.	deli sliced ham
3 lbs.	sliced or shredded cheddar
2 lbs.	sliced or shredded Swiss
1 - 16 oz. bottle	honey
1 - 16 oz. bottle	Dijon mustard
1 bottle	cornichons
7 packages (12 ea)	Hawaiian sweet rolls
1 bottle (16 oz.)	white wine vinegar
2 quart	vegetable broth



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