

Meals from the Heart

Bacon Cheeseburger Slider Bake

Servings | 30

Ingredients

4 packages Hawaiian sweet rolls
4 lbs. ground beef
2 medium yellow onions, minced
8 cups shredded cheddar cheese
2 - 14.5 oz. cans diced tomatoes (with garlic, if available), drained
2 tbsp. Dijon mustard
2 tbsp. Worcestershire sauce
2 lbs. bacon strips, cooked and crumbled
1 1/2 tsp. salt
1 1/2 tsp. pepper

Glaze:

2 cups butter, cubed
1/2 cup packed brown sugar
1 1/2 tbsp. Worcestershire sauce
1/4 cup Dijon mustard
1/4 cup sesame seeds

Directions

- Pre-heat oven to 350° F. Without separating rolls, cut each package of rolls horizontally in half.
- Arrange bottom halves in 2 greased large disposable baking pans. Sprinkle each pan of rolls with 1 cup cheese.
- Bake until cheese is melted, 3–5 minutes.
- In a large skillet, cook beef and onion over medium heat until beef is no longer pink and onion is tender, breaking up beef into crumbles, 6–8 minutes.
- Stir in tomatoes, mustard, Worcestershire sauce, salt and pepper. Cook and stir until combined, 1–2 minutes.
- Spoon beef mixture evenly over rolls; sprinkle with remaining cheese. Top with bacon. Replace tops.
- For glaze, in a microwave-safe bowl, combine butter, brown sugar, Worcestershire sauce and mustard. Microwave, covered, on high until butter is melted, stirring occasionally.
- Pour over rolls; sprinkle with sesame seeds. Bake, uncovered, until golden brown and heated through, 20-25 minutes.



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Mac & Cheese

Servings | 20

Ingredients

2 lbs.	elbow macaroni
1 cup + 2 tbsp.	unsalted butter
1 cup + 2 tbsp.	all-purpose flour
1 1/2 tbsp.	salt
1 tsp.	black pepper
7 1/2 cups	milk
9 cups (about 36 oz.)	shredded cheddar cheese

Directions

- Bring a large pot of lightly salted water to a boil. Cook elbow macaroni in the boiling water, stirring occasionally until cooked through but firm to the bite, about 8 minutes. Drain.
- Melt butter in a medium pot over medium heat; stir in flour, salt, and pepper until smooth, about 5 minutes.
- Slowly pour milk into butter-flour mixture while continuously stirring until mixture is smooth and bubbling, about 5 minutes.
- Add cheddar cheese to milk mixture and stir until cheese is melted, 2 to 4 minutes.
- Fold macaroni into cheese sauce until coated.



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Broccoli Salad

Servings | 30

Ingredients

6 heads	fresh broccoli
2	red onions
1 1/2 cups	raisins
2 cups	sliced almonds
3 cups	mayonnaise
1/2 cup	granulated sugar
1/4 cup	white wine vinegar

Directions

- Cut the broccoli into bite size, small pieces. Cut the onion into thin bite-size slices.
- Combine with the raisins and almonds.
- To prepare the dressing, mix the mayo, sugar and vinegar together until smooth. Stir into the salad, let chill and serve.



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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.

2 lbs.	elbow macaroni
1/2 gallon	milk
7 lbs.	shredded cheddar cheese
4 packages	Hawaiian sweet rolls
4 lbs.	ground beef
2 - 14. oz. cans	diced tomatoes with garlic
1 - 12 oz. bottle	Dijon mustard
1 - 10 oz. bottle	Worcestershire sauce
2 lbs.	bacon
1 small container	sesame seeds
1 - 2.25 oz. bag	sliced almonds
1 - 12 oz. bottle	white wine vinegar
2	medium yellow onions
2	red onions
1 - 10 oz. bag	raisins
6 heads	fresh broccoli



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