

## RECIPE:Pork and Green Chili Casserole

Number of Servings:	6		12		18		24	
	Single		x2		x3		x4	
Ingredients:								
boneless pork, in 1/2" cubes	1 1/2	pounds	3	pounds	4 1/2	pounds	6	pounds
vegetable oil	1	tablespoon	2	tablespoons	3	tablespoons	4	tablespoons
black beans, rinsed and drained	1	15 ounce can	2	15 ounce cans	3	15 ounce cans	4	15 ounce cans
cream of chicken soup	1	10 3/4 oz. can	2	10 3/4 oz. cans	3	10 3/4 oz. cans	4	10 3/4 oz. cans
diced tomatoes, undrained	1	14 1/2 oz. can	2	14 1/2 oz. cans	3	14 1/2 oz. cans	4	14 1/2 oz. cans
chopped green chilies	2	4 oz. cans	4	4 oz. cans	6	4 oz. cans	8	4 oz. cans
quick cooking brown rice	1	cup	2	cups	3	cups	4	cups
water	1/4	cup	1/2	cup	3/4	cup	1	cup
salsa	3	tablespoons	6	tablespoons	1/2	cup	3/4	cup
cumin	1	teaspoon	2	teaspoons	1	tablespoon	4	teaspoons
shredded cheddar cheese	1/2	cup	1	cup	1 1/2	cups	2	cups

In a large skillet, saute pork in oil until no pink remains; drain. Add the beans, soup, tomatoes, chiles, rice, water, salsa, and cumin; cook and stir until bubbly. Pour into an ungreased 2 quart baking dish. Bake, uncovered, at 350°F for 30 minutes until heated through and bubbly. Sprinkle with cheese; let stand a few minutes before serving.

For OAMC: Pour into an ungreased 8 x 8 disposable baking dish for 6 servings or 13 x 9 for doubled recipe for 12 servings. Package cheese needed for casserole in a quart freezer bag and tape to top of completed dish. This can also be frozen flat in a freezer bag, I would use a gallon freezer bag for each 6 servings. Gently press out all air and tape the package of cheese to the bag. To use, thaw overnight. Bake, uncovered, at 350°F for 30 minutes until heated through and bubbly. Sprinkle with cheese and let stand for a few minutes before serving to melt cheese. This is great served with cornbread and a small side salad. I've used this recipe as a filling for soft tortillas. I've also heated it in the crockpot for few hours to avoid heating up the kitchen and it worked out great.