

## Southwestern Casserole

16 ounces uncooked elbow macaroni  
2 tablespoons olive oil  
1 large onion, diced (about 2 cups)  
1/2 teaspoon salt plus more to taste  
3 medium cloves garlic, minced  
1 teaspoon chili powder  
1/2 teaspoon ground cumin  
1/2 teaspoon dried oregano  
1 6-ounce can tomato paste  
1 28-ounce can diced tomatoes with liquid  
1 15.5-ounce can kidney beans, rinsed and drained  
1 4-ounce can chopped mild green chiles  
1/4 teaspoon ground black pepper  
2 cups shredded Monterey Jack cheese

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Preheat oven to 350 degrees. Preheat oven to 350 degrees. Grease a 9x12 or 9x13 inch pan with olive oil.

Cook macaroni according to package directions until just al dente being careful not to let it get too soft. Drain when cooked and put in a large mixing bowl.

Heat oil in a large saucepan over medium, then add onion. Sprinkle with salt and sauté for about 10 minutes, stirring occasionally, until soft and translucent. Stir in garlic, chili powder, cumin and oregano and cook for about 2 minutes as the garlic and spices release their aromas. Add tomato paste, stirring to blend with onions and spices. After about 2 minutes, mix in tomatoes with liquid, drained beans, green chiles, pepper and salt to taste. Blend well. Heat until just starting to boil, then reduce heat to simmer and cook, uncovered, for 10 minutes.

Spoon the mixture from the pan over the macaroni in the mixing bowl, add 1 cup cheese and mix very well to blend all the ingredients. Put the macaroni mixture in the prepared baking pan. Sprinkle the second cup of cheese evenly over the top. Cover loosely and bake for 20 to 25 minutes until bubbly and hot throughout. Uncover and bake 10 minutes longer until cheese on top just starts to get a little golden. Let cool a few minutes before serving.

Casserole can be frozen for 3 months. To use, thaw in refrigerator 8 hours. Preheat oven to 350 degrees. Remove from refrigerator 30 minutes before baking. Bake, covered, until heated through, about 20-25 minutes. Uncover and bake about 10 more minutes until casserole is bubbly and cheese is starting to turn golden.

***FOR HESED: Once removed from the oven, let cool completely, then wrap well in double aluminum foil. If freezing for a week or less, you don't need to wrap in plastic. Deliver to Adas Israel frozen as directed.***

## Amish Cinnamon Bread

Adapted from [cookingprofessionally.com](http://cookingprofessionally.com)



*This sweet loaf bread takes about 15 minutes to make with delicious results. It caught Rae's eye since she's from Amish country in PA, and it definitely got Manny's seal of approval when she made it. By the way, using the sour cream is Rae's adaption of the recipe.*

**If you have only one loaf pan, cut the ingredients in half and make one loaf.**

If you make two loaves, you can contribute both, or keep one for yourself or to give to someone else.

Makes 2 full loaves

1 cup butter, softened to room temperature

2 + 2/3 cups sugar

2 eggs

2 cups sour cream

4 cups flour

2 teaspoons baking soda

2 teaspoons cinnamon

Preheat oven to 350 degrees. Grease 2 full-sized 9x3 or 8x4 loaf pans, your own or disposable aluminum.

Cream together butter, 2 cups sugar and eggs. Add sour cream, flour and baking soda. Mix together well. Put 1/4 of the batter or a little less into each of the two greased loaf pans

Mix in a separate bowl the remaining 2/3 cup sugar and the cinnamon. Sprinkle 1/3 of cinnamon mixture on top of the batter in each pan. Add remaining batter to the pans and sprinkle last of the cinnamon-sugar mixture on top. Swirl all of the batter with a knife. Bake 50-60 minutes until springy to the touch and a toothpick comes out clean. Cool at least 20 minutes before removing from the pan.

***For Hersed – If using your own loaf pans, remove the loafs after at 20 minutes of cooling and continue to let cool until the bottom is not warm at all to the touch, then wrap each loaf completely in double aluminum foil. Freeze until delivery to Adas.***