

MENU

Car Show | June 2026



SATURDAY

Breakfast - Chorizo + Cheese Tacos
Lunch - Chili Mac and Cheese
Dinner - Crockpot Enchiladas
Snack - Oranges

SUNDAY

Breakfast - Chorizo + Cheese Tacos
Lunch - Canned Pasta
Dinner - Spaghetti
Snack - Cookies

Crockpot Enchiladas | Prep Time: 15 min; Cook Time: 2 hours

Ingredients:

- 1 lb ground turkey
- 10 -12 corn tortillas
- 1 can enchilada sauce
- 1 can diced tomatoes (mexican style)
- 1/2 cup mexican blend cheese
- 1/2 diced onion
- canned card (as side dish)

Instructions:

1. Cook ground meat in a skillet over medium-high heat for 6 to 8 min, breaking up chunks and stirring. Once cooked, drain grease.
2. Stir in can of enchilada sauce and diced tomatoes
3. Take your tortillas and dip them into the sauce and roll them up with ground turkey mixture.
4. Place these rolled side down in the bottom of your slow cooker and top with remaining sauce and shredded cheese
5. Cook for 2 hours on HIGH **OR** 4 hours on LOW.

Spaghetti | Prep Time: 5 min; Cook Time: 15 min

Ingredients:

- 1lb ground turkey
- 1 can pasta sauce
- 1 bag spaghetti noodles
- 1/2 onion diced
- 1 can green beans (as side dish)

Instructions:

1. Brown ground meat with onions in a skillet over medium-high heat for 6 to 8 minutes, breaking up chunks and stirring. Once cooked, drain grease.
2. Add tomato sauce and simmer on low heat till warm.
3. Boil Pasta according to instructions on the bag, drain and serve with sauce.

We would love to pray for you / Email us anytime at prayer@hungy-souls.org

“And my God will supply every need of yours according to his riches in glory in Christ Jesus” Philippians 4:19 ESV