

How to Create the Perfect Ronald McDonald House[®] Meal



Step 1. Scroll down to the next page which contains some easy and fun meal ideas.



Step 2. Choose a cuisine theme you would like to follow to create the ultimate experience!

Step 3. Select an item from each category: entree, side dish, drink and dessert.

Alternatively: Choose one of the Create-Your-Own-Meal ideas on page 3!

Step 4. Enjoy the rewarding experience of creating a special dinner for the families staying with us.

Tips: Utilize the tools within the menu!

- Look for a * next to an item which indicates a recipe is provided on the last four pages.
- Look for a  next to a menu item for meals that can easily be made into a vegetarian option by leaving out the meat.
- Look for a  next to a menu item to locate which are healthier options.

Meal Ideas

Mexican, Italian, American, Asian



Mexican

Entrees: Enchiladas, Burritos, Tacos, Mexican Lasagna*, Tostadas, Taco Salad

Meat

Options: Beef, Chicken, 🍗 Turkey

Sides: Rice, Beans, Cabbage, Salsa, Chips

Drinks: Lemonade, Water w/ lime, Horchata, Tea

Desserts: Churros, Orejas, Bionico*

Italian

Entrees: 🌿 Lasagna*, Raviolis, Spaghetti

Sides: Salad, Garlic Bread, Breadsticks

Drinks: Sparkling Sodas, Peligrino, Tea, Lemonade

Desserts: Biscottis, Gelato, Italian Cookies*

American

Entrees: Hamburgers, Hot Dogs, 🌿 Pizza, Chicken Wings*

Sides: Salad, Fries, 🍷 Steamed or Sauteed Veggies (Squash, Zucchini, Carrots, Green beans)

Drinks: Tea, Lemonade, Root Beer

Desserts: Fruit Salad, Ice Cream, Peanut Butter Cookies*

Asian

Entrees: 🌿 Stir Fry, Orange Chicken*, Teryaki Chicken, Pot Stickers

Sides: Miso Soup, Salad, Rice

Drinks: Tea, Lemon Water

Desserts: Almond Cookies*, Ice Cream

Key

* Recipe on last pages

🌿 Easily made vegetarian

🍷 Healthy option

Create-Your-Own Meal Ideas



Taco Bar

What you need:

- Taco shells, tortillas
- Rice
- Beans
- Lettuce, shredded
- Tomatoes, diced
- Onions, chopped
- Avocados, cubed
- Ground turkey, beef or chicken
- Cheese, shredded

Condiments: taco sauce, salsa, sour cream

What to do: Cook meat, rice and beans. Chop all veggies. Set each item in separate serving bowls along with taco shells and let people serve themselves!

Potato Bar

What you need:

- Potatoes
- Bacon bits
- Chives
- Cheese, shredded
- Chiles, canned (optional)
- Broccoli, cooked
- Onions, chopped
- Tomatoes, diced

Condiments: sour cream, butter, hot sauce

What to do : Wrap potatoes individually in foil and bake on 350 for 50 minutes. Chop/heat all toppings, set out in separate serving dishes and let people customize their own baked potato!

Pasta Bar

What you need:

- 2 to 3 different types of noodles: penne, spaghetti, rigatone, fusili, angel hair, linguine
- ♥ Use wheat noodles for a more nutritious option!
- Chicken, sausage, shrimp, meatballs (turkey or beef)
- Pick 2 to 3 sauces: alfredo, pesto, marinara, vodka, three cheese, garlic
- Garlic bread (optional)

Toppings: sun-dried tomatoes, pepper, salt, parmesan cheese, butter

What to do: Cook meat, boil noodles, heat sauces, toast bread. Set out in separate serving dishes along with all toppings and let people create their own pasta dinner!

Pancake Bar

What you need:

- Pancakes, from scratch or pre-made mix
- 2 to 3 types of syrups: maple, berry, caramel, chocolate
- Fruit: bananas, blueberries, raspberries
- Whip cream
- Sprinkles
- Chocolate chips
- Bacon
- Nuts, chopped
- Peanut butter
- Jelly, different types
- Extras: butter, cinnamon, sugar

What to do: Make all pancakes, set all toppings and syrups out with pancakes. Let people create their own unique pancakes!

Chicken Wings

Makes 110 Wings

Ingredients:

- 9 Lbs party wings
- 9 Tsp salt
- 12 Tsp crushed black pepper
- 12 Tsp sesame oil
- 9 Garlic cloves, chopped
- 12 Green onions, diced
- 2 Jalapenos, seeded, diced (optional)

Directions:

1. Preheat oven to 450 degrees.
2. Combine salt and pepper together in a bowl. Place chicken wings on a lightly oiled baking sheet. Sprinkle the wings with salt and pepper, then toss on the baking tray to cover completely.
3. Bake for 15 minutes then turn wings and bake for another 15-20 minutes until crispy and cooked through.
4. As soon as the wings are close to being done, heat the sesame oil in a skillet over medium heat, then add the garlic and onions (jalapenos too). Cook until the garlic has browned slightly.
5. Remove chicken wings from oven and place in a large bowl. Toss the chicken wings with the garlic oil until completely coated. Place on a serving platter, spooning any leftover garlic oil over the top.

Peanut Butter Cookies

Makes 36 Cookies

Ingredients:

- 4 Cups peanut butter
- 4 Cups white sugar
- 4 Eggs

Directions:

1. Preheat oven to 350 degrees
2. In a medium bowl, cream the peanut butter, sugar and eggs.
3. Scoop out with a tablespoon and roll into a ball.
4. Press out with a fork
5. Bake 8-12 minutes or until lightly browned. Allow cookies to cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Orange Chicken

Serves 30

Ingredients:

- 8 Cups BBQ sauce
- 8 Cups Sweet orange marmalade
- 1 1/4 Cups soy sauce
- 25 Chicken breasts
- 8 Cups flour
- 8 Cups corn starch (optional)
- 16 Eggs
- Oil for cooking

Directions:

1. In a saucepan, add BBQ sauce, marmalade and soy sauce. Turn heat on low and let simmer for 20 minutes, stirring a few times.
2. Meanwhile, cut chicken into cubes. In one bowl, beat eggs, in another bowl add all dry ingredients.
3. Dip pieces of chicken in egg, then cover in the flour mixture. Set on extra plate.
4. Add thin layer of oil to frying pan, turn stove to medium/high heat. Once it sizzles, add half the chicken and let it cook for 3-5 minutes on both sides until brown and cooked through.
5. Set the pieces on paper towel to soak up oil. Repeat steps 4 & 5 with second half of chicken.
6. Add the chicken to the sauce and toss!
7. Enjoy! Serve on top of rice and veggies for a great meal!

Almond Cookies

Serves 45

Ingredients:

- 1 Cup butter, softened
- 2 Cups flour, sifted
- 2/3 Cup powdered sugar
- 1/2 tsp Baking soda
- 1 tsp salt
- 1 Egg
- 4 Drops of vanilla extract or almond essence

Directions:

1. Soften butter, add salt and sugar. Mix until butter begins to lighten.
2. Add vanilla and mix well.
3. Add egg and combine well. Add flour and baking soda, mix well.
4. Roll mixture into round ball with hands, cover with plastic wrap and refrigerate for 30 minutes.
5. Roll dough into long log and divide into sections. Roll each piece into small ball
6. Preheat oven to 325 degrees. Brush with egg white and press almond on top (optional).
7. Bake for 15 minutes and enjoy!

Vegetarian Lasagna

Serves 30

Ingredients:

- 3 Packages lasagna noodles
- 3 Medium onions, diced
- 6 Cloves garlic, minced
- 9 Tbsp olive oil
- 3 Jars + 3 cups marinara sauce
- 30 Ounces frozen spinach
- 48 Ounces (6 cups) part skim ricotta cheese
- 6 Tbsp chopped fresh Italian parsley
- Salt and pepper to taste
- 6 Cups grated mozzarella cheese
- Cooking spray

Directions:

1. Preheat the oven to 375 degrees with the rack in the middle. Spray large casserole dish with cooking spray.
2. Thaw spinach and press out any water. In a bowl combine the spinach, ricotta cheese, cottage cheese and parsley. Season with salt and pepper. Set aside.
3. Add oil to medium sized saute pan. Saute the onion and garlic in a pan over medium heat for about 5 minutes, until softened and fragrant. Add this to the cheese mixture. Combine.
4. Assemble the lasagna: Pour 6 cups of the jarred sauce into the pan. Layer on 15 noodles. Top with 1/2 of the cheese and spinach mixture. Repeat this: sauce, noodles, cheese. Top with another layer of 15 noodles. Top with the additional 3 cups of sauce and the mozzarella cheese.
5. Cover the lasagna in foil and bake for 20 minutes. Uncover and broil on low for 5 minutes. Cheese should be browned and bubbly.

Almond Cookies

Makes 40 Cookies

Ingredients:

- 2 Sticks (1/2 pound) butter, softened
- 1 3/4 cup granulated sugar
- 2 Eggs
- 1 Container (15 oz) ricotta cheese
- 2 Tbsp vanilla extract
- 4 Cups all-purpose flour
- 1 Tsp baking powder
- 1 Tsp baking soda

Glaze

- 4-5 tbsp milk
- 1 1/2 cups powdered sugar
- 1 tsp almond extract
- Sprinkles

Directions:

1. Preheat oven to 350 degrees.
2. In a medium bowl, cream the butter and sugar. Add the eggs, ricotta cheese, and vanilla extract: mix until well combined. In a separate medium bowl, combine the flour, baking powder, and baking soda. Add the flour mixture to the ricotta mixture: mix well. Roll or scoop the dough into teaspoon-sized balls. Place on an ungreased cookie sheet about 2-inches apart
3. Bake 8-10 minutes or until lightly browned. Allow cookies to cool on the baking sheet for 3 minutes before transferring to a wire rack to cool completely.
4. In a medium bowl, beat the milk, powdered sugar, and almond extract until smooth. Dip the tops of the cookies into the glaze and set upright back on the wire rack. Immediately top with sprinkles. Repeat for remaining cookies.

Mexican Lasagna

Serves: 30

Ingredients:

- 10 Cups cooked chicken breast, chopped
- 10 Tbsp chili powder
- 10 Tsp ground cumin
- 5 (4 oz) cans green chilis
- 5 Cups sour cream
- 6.5 Cups salsa
- 5 (15 oz) cans black beans, drained and rinsed
- 5 (15 oz) cans corn, drained
- 30 Corn tortillas, cut in half
- 10 Cups shredded Mexican blend cheese
- 2 Cups fresh cilantro, chopped
- 8 Hot house tomatoes, diced

Directions:

1. Preheat oven to 350 degrees
2. Grease a large baking dish and spread 4 cups of salsa on the bottom of the dish. Set aside.
3. In a large bowl, combine chili powder, cumin, green chilies, 5 cups salsa, sour cream, and 1 cup of chopped cilantro. Fold in chicken.
4. In a small bowl, combine corn and black beans.
5. Layer about 15 tortillas on the bottom of the baking dish. Lay the straight side of the cut tortilla on the ends of the baking dish.
6. Spread half of the chicken mixture over the tortillas, then half of the bean mixture followed by 5 cups of shredded cheese. Repeat the layer. Cover with foil and bake for 40 minutes. Remove foil and bake for an additional 10-15 minutes. Top with diced tomatoes and remaining cilantro.

Bionico

Serves 30

Ingredients:

- 3 Lbs strawberries
- 10 Bananas, sliced
- 10 Apples, cored and diced
- 10 Kiwis, peeled and diced
- 3 Cups raisins or dried cranberries
- 3 Lbs grapes, sliced lengthwise
- You can use any fruit you'd like pineapple, papaya, melon, etc.

Sweet Cream

- 3 Cans sweetened condensed milk
- 3 Cans evaporated milk
- 3 Pints sour cream or greek yogurt
- 3/4 Cup honey

Directions:

1. After cutting fruit, toss it all in a large bowl.
2. In another bowl, mix all sweet cream ingredients with a whisk. The consistency should be thinner than yogurt, but thicker than milk
3. Refrigerate separately until ready to serve. Scoop fruit into bowl and top with sweet cream. Enjoy!