

ULTIMATE CASSEROLE COOKBOOK



ALL YOUR FAVORITES IN ONE
COLLECTION!

S. L. WATSON

Ultimate Casserole Cookbook

All Your Favorites In One Collection!

S. L. Watson

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Introduction

Casseroles are a mainstay in most every home. Whether you love breakfast and brunch casseroles, beef, chicken, pork, vegetable, pasta or meatless casseroles, they are all included.

Beef Casseroles

Ground beef casseroles are the favorite in my house. There are so many varied taste that can be achieved with ground beef.

Alfredo Meatball Casserole

Makes 6 servings

Ingredients

1 beaten egg
3/4 cup seasoned breadcrumbs
1/3 cup water
1 1/4 cups grated Parmesan cheese
5 1/2 tsp. minced fresh thyme
5 1/2 tsp. minced fresh oregano
4 1/2 tsp. minced fresh basil
1 1/2 tsp. black pepper
1/2 tsp. salt
1 1/2 lbs. ground beef
1 tbs. vegetable oil
1/2 cup chopped onion
3 minced garlic cloves
1/3 cup beef broth
28 oz. can crushed tomatoes
1 tbs. minced fresh parsley
12 oz. pkg. rigatoni pasta, cooked
1/4 cup unsalted butter, cubed
2 tbs. all purpose flour
2 cups half and half cream

Directions

In a large bowl, add the egg, breadcrumbs, water, 1/4 cup grated Parmesan cheese, 4 1/2 teaspoons thyme, 4 1/2 teaspoons oregano, basil, black pepper and salt. Stir until combined. Add the ground beef to the bowl. Using your hands, mix until combined. Form into 1 1/2" meatballs.

In a large dutch oven over medium heat, add the vegetable oil. When the oil

is hot, add the meatballs. Cook for 5 minutes or until the meatballs are well browned. The meatballs will not be cooked at this point. Remove the meatballs from the pan and drain on paper towels.

Add the onion to the pan. Saute for 4 minutes. Add the garlic to the pan. Saute for 1 minute. Add the beef broth to the pan. Simmer for 3 minutes. Add the meatballs back to the pan. Add the tomatoes and parsley to the pan. Gently stir until combined. Bring to a boil and place a lid on the pan. Reduce the heat to medium low. Simmer for 25 minutes or until the meatballs are tender and no longer pink. Remove the pan from the heat. Add the rigatoni pasta to the pan. Gently toss until combined.

Spray a 9 x 13 baking pan with non stick cooking spray. Spread the meatballs and pasta in the baking pan. In a sauce pan over medium heat, add the butter. When the butter melts, add the all purpose flour. Stir constantly and cook for 1 minute.

While constantly stirring, slowly add the half and half cream. Continue stirring and bring to a boil. Cook for 2 minutes or until the sauce thickens. Remove the pan from the heat and stir in 3/4 cup Parmesan cheese. Spread the Alfredo topping over the top of the casserole.

Sprinkle 1 teaspoon thyme, 1 teaspoon oregano and 1/4 cup Parmesan cheese over the top of the casserole. Preheat the oven to 400°. Bake for 20 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Nacho Cheese Beef & Pasta Casserole

Makes 8 servings

Ingredients

16 cups water
8 oz. pkg. rigatoni pasta
1 tsp. salt
1 lb. ground beef
1 envelope taco seasoning mix
1 cup diced onion
1 cup canned & drained whole kernel corn
1 cup salsa
1/2 cup water
15 oz. bag Doritos, crushed
1 1/2 cups shredded Mexican cheese blend

Directions

In a large sauce pan over medium heat add the water. When the water is boiling, stir in the pasta and salt. Cook for 7 minutes or until the pasta is tender. Remove from the heat and drain all the water from the pasta.

While the pasta is cooking, add the ground beef and taco seasoning mix to a large skillet. Stir constantly to break the meat into crumbles as it cooks. Cook for 4 minutes. Add the onion to the skillet. Cook for 4-5 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease.

Add the corn, salsa and water to the skillet. Stir until combined and bring to a boil. Add the pasta to the skillet. Stir until combined and remove from the heat. Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray.

Spread half the crushed Doritos in the bottom of the baking pan. Spread half the ground beef filling over the chips. Sprinkle 3/4 cup Mexican cheese blend over the beef filling. Repeat the layering steps 1 more time. Bake for 20-25 minutes or until the casserole is hot and the cheese bubbly. Remove from the oven and serve.

Double Cheese Beef & Pasta Casserole

Makes 6 servings

Ingredients

12 cups water
2 1/2 cups dry small shell pasta
2 lbs. ground beef
2 cups chopped onion
14 oz. jar spaghetti sauce
14 oz. can diced stewed tomatoes
4 oz jar sliced mushrooms, drained
1 garlic clove, minced
1 tsp. salt
1/2 tsp. black pepper
2 cups sour cream
6 oz. pkg. sliced provolone cheese
1 cup shredded mozzarella cheese

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the pasta. Cook for 6 minutes or until the pasta is tender. Remove the pan from the heat and drain all the water from the pasta.

While the pasta is cooking, make the rest of the dish. In a large skillet over medium heat, add the ground beef and onions. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 10 minutes or until the ground beef is well browned and no longer pink. Drain the excess grease from the skillet.

Add the spaghetti sauce, tomatoes with juice, mushrooms, garlic, salt and

black pepper to the skillet. Stir until combined and bring to a boil. Reduce the heat to low and place a lid on the skillet. Stir occasionally and simmer for 20 minutes. Remove the skillet from the heat.

Spray a 9 x 13 baking pan with non stick cooking spray. Preheat the oven to 350°. Spread half the pasta in the bottom of the baking pan. Spread half the ground beef over the pasta. Spread the sour cream over the ground beef. Place the provolone cheese over the sour cream. Spread the remaining pasta over the cheese. Spread the remaining ground beef over the top. Sprinkle the mozzarella cheese over the top of the casserole.

Cover the pan with aluminum foil. Bake for 40 minutes. Remove the aluminum foil from the pan. Bake for 10 minutes. Remove from the oven and serve.

Creamy Lasagna Casserole

Makes 4-5 servings

Ingredients

2 lbs. ground beef
28 oz. can tomato sauce
1 tsp. salt
1/2 tsp. black pepper
1/2 tsp. garlic powder
6 oz. cream cheese, softened
2 cups sour cream
2 cups shredded cheddar cheese
4 green onions, chopped
12 lasagna noodles, cooked & drained

Directions

In a dutch oven over medium heat, add the ground beef. Stir frequently to break the meat into crumbles as it cooks. Cook for 12 minutes or until the meat is browned and no longer pink. Drain off the excess grease. Add the tomato sauce, salt, black pepper and garlic powder to the pan. Stir until combined and reduce the heat to low. Simmer for 15 minutes. Remove the pan from the heat.

Preheat the oven to 350°. Spray two 8" square baking pans with non stick cooking spray. In a mixing bowl, add the cream cheese. Whisk until smooth and creamy. Stir in the sour cream, 1 cup cheddar cheese and green onions.

Spread 1/2 cup meat sauce in the bottom of the pans. Place 2 noodles in each pan. Cut the noodles to fit if needed. Spread 1/2 cup cream cheese mixture over the noodles in each pan. Spoon 2/3 cup meat sauce over the cream cheese. Repeat the layering steps 2 more times. Sprinkle 1/2 cup cheddar cheese over the top of each casserole.

At this point, you can freeze the casseroles up to 1 month properly wrapped. Thaw frozen casseroles in the refrigerator before baking. Bake for 25-30 minutes or until the casserole is hot and bubbly.

Ramen Tamale Casserole

Makes 6 servings

Ingredients

2 tsp. vegetable oil
1/2 cup chopped onion
1 jalapeno pepper, minced
1 lb. ground beef
14 oz. can diced fire roasted tomatoes
3 oz. pkg. beef ramen noodles, crumbled
1 tsp. ground cumin
1 cup frozen whole kernel corn
8 oz. pkg. corn muffin mix
1/3 cup whole milk
1 egg
1/2 cup shredded cheddar cheese

Directions

Preheat the oven to 400°. In a large skillet over medium heat, add the vegetable oil. When the oil is hot, add the onion and jalapeno pepper. Saute for 4 minutes. Add the ground beef to the skillet. Stir frequently to break the meat into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease.

Add the tomatoes with juice, beef seasoning packet from the noodles and cumin to the skillet. Stir until combined. Remove the skillet from the heat and stir in the corn and half of the ramen noodles. Spoon the casserole into a 9" baking pan.

In a mixing bowl, add the corn muffin mix, milk and egg. Whisk until combined and spread over the top of the casserole. Sprinkle the cheddar cheese and the remaining ramen noodles over the top.

Bake for 30 minutes or until the cornbread is cooked and golden brown.
Remove from the oven and cool for 5 minutes before serving.

Southern Beef Cornbread Stuffing Casserole

Makes 8 servings

Ingredients

1 1/2 lbs. ground beef
1 cup chopped onion
2 cans condensed tomato soup, 10.75 oz. size
2 cups beef broth
6 oz. pkg. cornbread stuffing mix
1/4 cup melted unsalted butter
2 tsp. ground cumin
2 tsp. chili powder
2 cups shredded Mexican cheese blend

Directions

In a large skillet over medium heat, add the ground beef and onion. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 10 minutes or until the ground beef is well browned and no longer pink. Remove the skillet from the heat and drain off the excess grease.

Preheat the oven to 350°. Spray a 9 x 13 casserole dish with non stick cooking spray. In a large bowl, add the tomato soups, beef broth, stuffing mix, butter, cumin and chili powder. Stir until combined. Add the ground beef and stir until combined. Spoon into the casserole dish. Sprinkle the Mexican cheese blend over the top.

Bake for 30 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Meaty Sauerkraut Casserole

Makes 6 servings

Ingredients

2/3 cup finely chopped cooked ham
2 cups cooked long grain rice
1 1/4 cups chopped onion
1 1/4 tsp. salt
1/4 tsp. black pepper
1 lb. lean ground beef
14 oz. can sauerkraut, rinsed & drained
1/2 tsp. granulated sugar
1 bacon slice, diced

Directions

You must use lean ground beef in this recipe or the casserole will be greasy. In a mixing bowl, add the ham, rice, 3/4 cup onion, 1 teaspoon salt and 1/8 teaspoon black pepper. Stir until combined. Add the ground beef to the bowl. Using your hands, mix until combined.

Spray a 2 1/2 quart baking dish with non stick cooking spray. Preheat the oven to 375°. Spread half the sauerkraut in the bottom of the baking dish. Sprinkle 1/2 cup onions over the sauerkraut. Sprinkle the granulated sugar over the sauerkraut. Pat the meat mixture over the top of the sauerkraut. Spread the remaining sauerkraut over the top. Sprinkle 1/4 tsp. salt and 1/8 teaspoon black pepper over the sauerkraut.

Place the diced bacon over the top. Cover the dish with a lid or aluminum foil. Bake for 1 hour or until the meat is browned, no longer pink and the casserole bubbly. Remove from the oven and wait 5 minutes before removing the aluminum foil.

Reuben Ramen Bake

Makes 8 servings

Ingredients

6 cups water
3 pkgs. beef flavored ramen noodles
1/4 cup melted unsalted butter
2 cans drained shredded sauerkraut, 14 oz. size
1 lb. deli corned beef, thinly sliced & chopped
1 1/2 tsp. caraway seeds
1/2 cup prepared Thousand Island dressing
6 oz. pkg. sliced Swiss cheese

Directions

Preheat the oven to 350°. Spray a 9 x 13 baking dish with non stick cooking spray. In a sauce pan over medium heat, add the water. When the water is boiling, add the noodles and seasoning packet. Cook for 2-3 minutes or until the noodles are tender but firm. Remove the pan from the heat and drain off any liquid.

Add the butter, sauerkraut, corned beef and 1 teaspoon caraway seeds to the noodles. Toss until combined and spoon into the baking dish. Cover the dish with aluminum foil or a lid. Bake for 20 minutes.

Remove the lid or aluminum foil. Drizzle the Thousand Island dressing over the top of the casserole. Place the Swiss cheese slices over the top. Sprinkle 1/2 teaspoon caraway seeds over the top. Bake for 15 minutes or until the casserole is bubbly and the cheese melted. Remove from the oven and serve.

Reuben Noodle Casserole

Makes 6 servings

Ingredients

16 cups water
8 oz. pkg. egg noodles
8 oz. thinly sliced corned beef
2 cups shredded Swiss cheese
14 oz. can sauerkraut, rinsed & drained
1/2 cup prepared Thousand Island dressing
1/2 cup whole milk
1 tbs. spicy brown mustard
2 slices pumpernickel bread
1 tbs. melted unsalted butter

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the noodles. Cook for 6 minutes or until the noodles are tender. Remove the pan from the heat and drain all the water from the noodles.

Preheat the oven to 350°. Spray a 9 x13 baking pan with non stick cooking spray. Cut the corned beef into bite size pieces and add to the noodles. Add the Swiss cheese and sauerkraut to the noodles. Stir until combined.

In a small bowl, add the Thousand Island dressing, milk and brown mustard. Stir until combined. Spread the noodles in the baking pan. Spread the Thousand Island dressing over the top. Cut the bread into cubes and add to a small bowl. Drizzle the butter over the bread. Toss until the bread cubes are coated in the butter. Sprinkle over the top of the casserole.

Bake for 25 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Crescent Reuben Casserole

Makes 8 servings

Ingredients

2 cans refrigerated crescent rolls, 8 ct. size
1 lb. sliced Swiss cheese
1 1/2 lbs. deli corned beef, sliced
14 oz. jar sauerkraut, rinsed & drained
2/3 cup prepared Thousand Island dressing
1 beaten egg white
3 tsp. caraway seeds

Directions

Preheat the oven to 375°. Spray a 9 x 13 baking pan with non stick cooking spray. Remove the dough from one can of crescent rolls in a long rectangle. Press the dough onto the bottom of the baking pan to form a crust. Press any perforations closed with your fingers. Bake for 8 minutes or until golden brown. Remove from the oven.

Place half the Swiss cheese slices over the crescent rolls. Spread the corned beef over the cheese. In a mixing bowl, add the sauerkraut and Thousand Island dressing. Stir until combined and spread over the corned beef. Place the remaining Swiss cheese slices over the top.

Remove the dough from the remaining can of crescent rolls in one rectangle. Press any perforations closed with your fingers. Place the dough over the top of the casserole adhering the dough to the sides of the pan. Brush the egg white over the dough. Sprinkle the caraway seeds over the dough.

Bake for 12-15 minutes or until the filling is hot and the crust golden brown. Remove from the oven and let the casserole rest for 5 minutes before cutting.

Corned Beef & Sauerkraut Casserole

Makes 6 servings

Ingredients

1 3/4 cups sauerkraut, rinsed & drained
8 oz. deli corned beef, julienned
2 cups shredded Swiss cheese
1/4 cup prepared Thousand Island dressing
2 tomatoes, thinly sliced
6 tbs. unsalted butter
1 cup crushed rye crackers

Directions

Preheat the oven to 400°. Spray a 1 1/2 quart casserole dish with non stick cooking spray. Spread half the sauerkraut in the bottom of the casserole dish. Spread half the corned beef over the sauerkraut. Sprinkle 1 cup Swiss cheese over the corned beef. Repeat the layering steps one more time.

Drop the Thousand Island dressing, by teaspoonfuls, over the top. Place the tomatoes over the top. Cut 2 tablespoons butter into small pieces and place over the tomatoes.

In a small microwavable bowl, add 4 tablespoons butter. Microwave for 45 seconds or until the butter melts. Remove the bowl from the microwave and add the crackers to the butter. Stir until combined and sprinkle over the top of the casserole.

Bake for 30 minutes or until the casserole is bubbly and the crackers golden brown. Remove from the oven and serve.

Creamy Corned Beef Casserole

Makes 6 servings

Ingredients

1 1/2 cups diced cooked corned beef
10.75 oz. can cream of chicken soup
8 oz. cheddar cheese, cubed
7 oz. pkg. small shell pasta, cooked & drained
1 cup whole milk
1/2 cup chopped onion
2 bread slices, cubed
2 tbs. melted unsalted butter

Directions

Spray a 2 quart baking dish with non stick cooking spray. Preheat the oven to 350°. In a mixing bowl, add the corned beef, cream of chicken soup, cheddar cheese, pasta, milk and onion. Stir until combined and spoon into the baking dish.

In a small bowl, add the bread cubes and butter. Toss until the bread cubes are coated in the butter. Sprinkle the bread cubes over the top of the casserole. Bake for 30 minutes. Cover the baking dish with a lid or aluminum foil. Bake for 15 minutes. Remove from the oven and let the casserole rest for 10 minutes before serving.

Beefy Kraut & Rice Bake

Makes 4-6 servings

Ingredients

1 lb. ground beef
14 oz. can sauerkraut, rinsed & drained
1 1/2 cups water
10.75 oz. can cream of mushroom soup
1 cup dry long grain rice
1 envelope dry beef mushroom soup mix
1/2 cup shredded Swiss cheese

Directions

In a large skillet over medium heat, add the ground beef. Stir frequently to break the meat into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Remove the skillet from the heat and drain off the excess grease.

Add the sauerkraut, water, cream of mushroom soup, rice and beef mushroom soup mix to the ground beef. Stir until combined. Preheat the oven to 350°. Spray a 2 quart baking dish with non stick cooking spray. Spoon the casserole into the baking dish.

Cover the dish with a lid or aluminum foil. Bake for 1 hour or until the rice is tender. Remove the lid or aluminum foil from the dish. Sprinkle the Swiss cheese over the top. Bake for 5 minutes. Remove from the oven and cool for 5 minutes before serving.

Beef Enchilada Casserole

Makes 8 servings

Ingredients

2 lbs. ground beef
1 cup chopped onion
15 oz. can black beans, rinsed & drained
1 tbs. chili powder
2 tsp. ground cumin
1/2 tsp. salt
4 flour tortillas, 6" size
10.75 oz. can cream of mushroom soup
10 oz. can diced tomatoes with green chiles
1 cup shredded cheddar cheese

Directions

In a large skillet over medium heat, add the ground beef and onion. Stir frequently to break the meat into crumbles as it cooks. Cook for 12 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease.

Add the black beans, chili powder, cumin and salt to the skillet. Stir until combined and remove from the heat. Spray a 9 x 13 baking pan with non stick cooking spray. Preheat the oven to 350°.

Spoon the ground beef in the baking pan. Place the tortillas over the top of the ground beef. In a mixing bowl, add the cream of mushroom soup and tomatoes with juice. Stir until combined and spread over the tortillas. Sprinkle the cheddar cheese over the top.

Bake for 25 minutes or until the casserole is hot and bubbly. Remove from the oven and serve. For a spicier taste, add 1 additional tablespoon chili

powder and 1 teaspoon ground cumin.

Nacho Macaroni & Cheese Casserole

Makes 6 servings

Ingredients

12 cups water
3 cups dry rotini pasta
1 lb. ground beef
2 cups chopped red bell pepper
1/4 cup unsalted butter, cubed
1/4 cup all purpose flour
1 envelope taco seasoning mix
1/4 tsp. black pepper
2 1/4 cups whole milk
2 cups shredded cheddar cheese
1 cup frozen whole kernel corn, thawed
1 cup crushed tortilla chips

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the pasta. Cook for 7 minutes or until the pasta is tender. Remove the pan from the heat and drain all the water from the pasta.

While the pasta is cooking, add the ground beef and red bell pepper to a large oven proof skillet over medium heat. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 8 minutes or until the ground beef is browned and no longer pink. Drain off the excess grease.

Add the butter, all purpose flour, taco seasoning mix and black pepper to the skillet. Stir until combined and cook for 1 minute. While constantly stirring, slowly add the milk. Continue stirring and cook for 2 minutes or until the

sauce thickens. Add the cheddar cheese and corn to the skillet. Stir until combined and cook until the cheese melts. Remove the skillet from the heat. Add the pasta to the skillet and stir until combined.

Preheat the oven to 350°. Place the skillet in the oven. Bake for 15 minutes. Remove from the oven and sprinkle the tortilla chips over the top.

Beef Taco Cornbread Bake

Makes 8 servings

Ingredients

2 lbs. ground beef
2 envelopes taco seasoning
1 1/2 cups water
16 oz. jar salsa
8 oz. can whole kernel corn, drained
2 cups shredded Mexican cheese blend
2 pkgs. cornbread muffin mix, 8 oz. size

Directions

In a large skillet over medium heat, add the ground beef. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 12 minutes or until the ground beef is well browned and no longer pink. Drain the excess grease from the skillet.

Add the taco seasoning mix, water, salsa and corn to the skillet. Stir constantly and cook for 5 minutes or until the water is mostly absorbed and the filling bubbly. Remove the skillet from the heat.

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. Spoon the beef filling into the baking pan. Sprinkle the Mexican cheese blend over the top. Prepare the cornbread muffin mix according to the package directions. Pour the cornbread batter over the top of the casserole.

Bake for 40 minutes or until the cornbread is done in the center and golden brown. Remove from the oven and serve.

Taco Ranch Bean Casserole

Makes 6 servings

Ingredients

1 lb. ground beef
1 cup diced onion
10.75 oz. can cream of mushroom soup
10 oz. can diced tomatoes with green chiles
15 oz. can ranch style beans
3 cups crushed corn chips
2 cups shredded Colby Jack cheese
Salsa to taste
Sour cream to taste

Directions

In a large skillet over medium heat, add the ground beef and onion. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease.

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. In a mixing bowl, add the cream of mushroom soup and tomatoes with juice. Drain the beans and add the bean liquid to the bowl. Stir until combined.

Spread the corn chips in the bottom of the baking pan. Spoon the ground beef over the corn chips. Spoon the beans over the ground beef. Spread the soup mixture over the top. Sprinkle the Colby Jack cheese over the top of the casserole.

Bake for 40 minutes or until the casserole is bubbly and the top golden brown. Remove from the oven and serve with salsa and sour cream to taste.

Taco Salad Casserole

Makes 6 servings

Ingredients

1 lb. ground beef
1 cup chopped onion
15 oz. can chili with beans
14 oz. can diced tomatoes
4 oz. can diced green chiles, drained
1 envelope taco seasoning mix
12 oz. bag nacho cheese tortilla chips
2 cups shredded cheddar cheese
2 cups shredded mozzarella cheese
3 cups shredded lettuce
1 cup taco sauce
1/2 cup sour cream

Directions

Preheat the oven to 350°. In a skillet over medium heat, add the ground beef and onion. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease.

Add the chili, tomatoes with juice, green chiles and taco seasoning to the skillet. Stir until combined and bring to a boil. Remove the skillet from the heat. Crush the tortilla chips into rough crumbs. Spread half the tortilla chip crumbs in the bottom of a 2 1/2 quart casserole dish. Spread the ground beef mixture over the top. Sprinkle the remaining tortilla chips over the ground beef.

Sprinkle the cheddar cheese and mozzarella cheese over the top. Bake for 30 minutes or until the casserole is hot and bubbly. Remove from the oven.

Spread the lettuce over the casserole. Drizzle the taco sauce over the top. Spoon dollops of sour cream over the casserole and serve.

Beef Tortilla Bake

Makes 6 servings

Ingredients

1 1/2 lbs. ground beef
10.75 oz. can cream of chicken soup
2 1/2 cups crushed tortilla chips
16 oz. jar salsa
1 1/2 cups shredded cheddar cheese

Directions

Preheat the oven to 350°. Spray a 2 1/2 quart casserole dish with non stick cooking spray. In a large skillet over medium heat, add the ground beef. Stir frequently to break the meat into crumbles as it cooks. Cook for 10 minutes or until the ground beef is well browned and no longer pink. Drain the excess grease from the meat.

Add the cream of chicken soup to the skillet. Stir until combined and remove the skillet from the heat. Spread 1 1/2 cups tortilla chips in the bottom of the casserole dish. Spread the ground beef filling over the top. Spread the salsa and cheddar cheese over the ground beef filling.

Bake for 25 minutes or until the casserole is hot and bubbly. Sprinkle 1 cup tortilla chips over the top of the casserole. Bake for 3 minutes. Remove from the oven and serve.

Nacho Cheese Beef Casserole

Makes 6-7 servings

Ingredients

2 lbs. ground beef
1 cup chopped onion
1 cup cubed cooked potatoes
11 oz. can condensed nacho cheese soup
10.75 oz. can cream of onion soup
10 oz. can diced tomatoes with green chiles
2 tsp. ground cumin
1/2 tsp. garlic powder
3 cups crushed tortilla chips
1 cup shredded cheddar cheese

Directions

In a large skillet over medium heat, add the ground beef and onion. Stir frequently to break the meat into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Drain the excess grease from the skillet.

Add the potatoes to the skillet. Stir until combined and cook until the potatoes are hot. Add the nacho cheese soup, cream of onion soup, tomatoes with juice, cumin and garlic powder to the skillet. Stir until combined and remove the skillet from the heat.

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. Spoon the casserole into the baking pan. Cover the pan with aluminum foil. Bake for 30 minutes. Remove the aluminum foil from the pan. Sprinkle the tortilla chips and cheddar cheese over the top of the casserole. Bake for 10 minutes or until the cheese melts and the casserole is hot and bubbly. Remove from the oven and serve.

Homestyle Chili Casserole

Makes 12 servings

Ingredients

3 lbs. ground beef
3/4 cup chopped onion
15 oz. can tomato soup
15 oz. can tomato sauce
1 tbs. white vinegar
2 tbs. chili powder
1 tsp. salt
1/2 tsp. black pepper
1/4 tsp. garlic powder
4 cans drained & rinsed red kidney beans, 15 oz. size

Directions

In a large pan over medium heat, add the ground beef and onion. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 12-15 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease.

Add the tomato soup, tomato sauce, white vinegar, chili powder, salt, black pepper and garlic powder to the pan. Stir until combined and bring to a boil. Remove the pan from the heat.

Add the kidney beans to a dutch oven. Spoon the ground beef over the top. Preheat the oven to 350°. Place a lid on the dutch oven. Bake for 1 hour or until the dish is hot and bubbly. If the casserole looks too dry, add a little water while cooking. Remove from the oven and serve.

Western Chili Casserole

Makes 4 servings

Ingredients

1 lb. ground beef
1 cup chopped onion
1/2 cup chopped celery
15 oz. can chili with beans
1 1/2 cups corn chips, crushed
3/4 cup shredded cheddar cheese

Directions

In large skillet over medium heat, add the ground beef, onion and celery. Stir frequently to break the meat into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Remove the skillet from the heat and drain off the excess grease. Stir in the chili and 1/2 cup corn chips.

Preheat the oven to 350°. Spray a 1 1/2 quart casserole dish with non stick cooking spray. Spoon the casserole into the dish. Sprinkle the cheddar cheese and the remaining corn chips over the top. Bake for 15 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Chili Mac Casserole

Makes 6 servings

Ingredients

8 cups water
1 cup dry wagon wheel pasta
1 lb. ground beef
1/2 cup chopped onion
1/2 cup chopped green bell pepper
15 oz. can chili with beans
14 oz. can stewed tomatoes
1 cup crushed tortilla chips
1 cup shredded cheddar cheese
1/4 cup dry instant rice
1 tsp. chili powder
1/4 tsp. salt
1/8 tsp. black pepper

Directions

In a sauce pan over medium heat, add the water. When the water is boiling, stir in the pasta. Cook for 6 minutes or until the pasta is tender. Remove the pan from the heat and drain all the water from the pasta.

While the pasta is cooking, add the ground beef, onion and green bell pepper to a skillet over medium heat. Stir frequently to break the meat into crumbles as it cooks. Cook for 8 minutes or until the meat is browned and no longer pink. Drain off the excess grease.

Add the chili, tomatoes with juice, tortilla chips, 1/2 cup cheddar cheese, rice, chili powder, salt and black pepper to the skillet. Stir until combined. Add the pasta to the skillet. Stir until combined and remove from the heat.

Preheat the oven to 350°. Spray a 2 quart casserole dish with non stick cooking spray. Spoon the casserole into the dish. Sprinkle 1/2 cup cheddar cheese over the top. Bake for 25 minutes or until the casserole is hot, bubbly and the rice tender. Remove from the oven and serve.

Beef Vegetable Garden Casserole

Makes 6-8 servings

Ingredients

1 1/2 lbs. ground beef
10.75 oz. can cream of mushroom soup
10.75 oz. can cream of celery soup
1 cup water
6 potatoes, peeled & sliced
6 carrots, peeled & sliced
15 oz. can whole kernel corn, drained
1 cup chopped onion
1 cup shredded cheddar cheese

Directions

In a large skillet over medium heat, add the ground beef. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 10 minutes or until the ground beef is well browned and no longer pink. Remove the skillet from the heat and drain off the excess grease.

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. In a mixing bowl, add the cream of mushroom soup, cream of celery soup and water. Stir until combined.

Spread half the ground beef in the bottom of the pan. Spread half the potatoes over the ground beef. Spread half the carrots over the potatoes. Spread half the corn and onion over the carrots. Spread half the soups over the top. Repeat the layering steps one more time.

Cover the pan with aluminum foil. Bake for 45-50 minutes or until the potatoes and carrots are tender. Remove the aluminum foil. Sprinkle the cheddar cheese over the top. Bake for 10 minutes. Remove from the oven and

serve.

Beefy Baked Beans & Biscuit Casserole

Makes 4-5 servings

Ingredients

1 lb. ground beef
2 chopped green onions
1 garlic clove, minced
28 oz. can baked beans, drained
1/2 cup barbecue sauce
1/4 cup light brown sugar
1/4 cup ketchup
1 tbs. prepared mustard (use your favorite)
8 ct. can refrigerated biscuits
1/2 cup cheddar cheese

Directions

In a large skillet over medium heat, add the ground beef, green onions and garlic. Stir frequently to break the meat into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease.

Add the baked beans, barbecue sauce, brown sugar, ketchup and mustard to the skillet. Stir until combined. Cook for 5 minutes and remove the skillet from the heat. Preheat the oven to 400°. Spray a 11 x 7 casserole dish with non stick cooking spray. Spoon the casserole into the dish.

Remove the biscuits from the can. Cut each biscuit in half. Place the biscuits over the top of the casserole. Bake for 15-18 minutes or until the biscuits are golden brown and the casserole bubbly. Sprinkle the cheddar cheese over the biscuits. Bake for 3 minutes. Remove from the oven and serve.

Meatloaf Rice Casserole

Makes 4 servings

Ingredients

1 lb. lean ground beef
1 cup chopped onion
3 cups Italian tomato sauce
1/2 cup seasoned breadcrumbs
1/4 tsp. salt
1/8 tsp. black pepper
1 1/3 cups dry instant rice
1 cup shredded cheddar cheese

Directions

In a large bowl, add the ground beef, onion, 1/2 cup tomato sauce, breadcrumbs, salt and black pepper. Using your hands, mix until combined. Spray an 8" square baking pan with non stick cooking spray. Press the meat into the baking pan.

Preheat the oven to 350°. In a separate bowl, add the rice, cheddar cheese and 2 1/2 cups tomato sauce. Stir until combined and spread over the meatloaf. Cover the pan with aluminum foil. Bake for 25 minutes.

Remove the aluminum foil from the pan. Bake for 12-15 minutes or until the rice is tender and the meatloaf is no longer pink. Remove from the oven and let the casserole rest for 5 minutes before serving.

Creamy Taco Beef & Rice Casserole

Makes 6 servings

Ingredients

1 1/2 lbs. ground beef
1 envelope taco seasoning
2 cups water
2 cups dry instant rice
10.75 oz. can cream of chicken soup
10.75 oz. can cream of mushroom soup
4 oz. can chopped green chiles, drained
2 cups shredded Mexican cheese blend

Directions

In a large skillet over medium heat, add the ground beef. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 10 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease.

Add the taco seasoning mix, water, rice, cream of chicken soup, cream of mushroom soup and green chiles to the skillet. Stir until combined and remove the skillet from the heat.

Spray a 9 x 13 baking pan with non stick cooking spray. Preheat the oven to 350°. Spoon the casserole into the baking pan. Cover the pan with aluminum foil. Bake for 25 minutes. Remove the aluminum foil from the pan. Sprinkle the Mexican cheese blend over the top of the casserole. Bake for 10 minutes or until the rice is tender and the cheese bubbly. Remove from the oven and serve.

Southwest Rice Bake

Makes 4 servings

Ingredients

3 cups cooked brown or long grain rice
8 oz. ground beef, cooked & drained
1 1/4 cups sour cream
1 cup shredded Monterey Jack cheese
1 cup shredded cheddar cheese
4 oz. can chopped green chiles
1/2 tsp. salt
1/4 tsp. black pepper
1/4 cup sliced black olives
1/4 cup chopped green onions
1/4 cup chopped fresh tomatoes

Directions

Preheat the oven to 350°. Spray a 1 1/2 quart casserole dish with non stick cooking spray. In a mixing bowl, add the rice, ground beef, sour cream, 3/4 cup Monterey Jack cheese, 3/4 cup cheddar cheese, green chilies with liquid, salt and black pepper. Stir until combined and spoon into the casserole dish.

Sprinkle 1/4 cup Monterey Jack cheese and 1/4 cup cheddar cheese over the top of the casserole. Bake for 25 minutes or until the casserole is hot and bubbly. Remove from the oven and sprinkle the black olives, green onions and tomatoes over the top.

Stuffed Pepper Casserole

Makes 6 servings

Ingredients

1 lb. ground beef
2 green bell peppers, cut into 1" pieces
1/2 cup chopped onion
1 cup dry instant rice, cooked
26 oz. jar marinara sauce
1 1/2 tsp. salt free seasoning blend
1/2 cup shredded Italian cheese blend
1/2 cup panko breadcrumbs
1 tbs. olive oil

Directions

In a large skillet over medium heat, add the ground beef, green bell peppers and onion. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 8 minutes or until the ground beef is browned and no longer pink. Drain off the excess grease.

Add the rice, marinara sauce and salt free seasoning blend to the skillet. Stir until combined and bring to a boil. Remove the skillet from the heat and stir in the Italian cheese blend.

Preheat the oven to 350°. Spray a 2 quart casserole dish with non stick cooking spray. Spoon the casserole into the dish. In a small bowl, add the breadcrumbs and olive oil. Toss until the breadcrumbs are coated in the olive oil. Sprinkle the breadcrumbs over the top of the casserole.

Bake for 10 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Beefy Black Eye Peas and Cornbread Casserole

Makes a 9 x 13 casserole dish

Ingredients

1 lb. ground beef
1 cup chopped onion
1/2 tsp. baking soda
1 cup buttermilk
1 cup plain white cornmeal
1/2 cup all purpose flour
1 tsp. salt
2 eggs
2 cups cooked black eye peas, drained
1 green bell pepper, finely diced
1 cup cream style corn
3 cups shredded cheddar cheese

Directions

In a skillet over medium heat, add the ground beef and onion. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Remove the skillet from the heat and drain off any excess grease.

In a mixing bowl, add the baking soda, buttermilk, cornmeal, all purpose flour, salt and eggs. Whisk until well combined. Add the black eye peas, ground beef, green bell pepper, corn and 2 cups cheddar cheese. Stir until combined.

Preheat the oven to 350°. Spray a 9 x 13 casserole dish with non stick cooking spray. Spoon the ground beef mixture into the casserole dish. Bake

for 45 minutes or until the dish is hot, bubbly and well browned. Sprinkle 1 cup cheddar cheese over the top. Bake for 5 minutes. Remove the dish from the oven and serve.

Italian Beef & White Bean Casserole

Makes 6-7 servings

Ingredients

1 lb. ground beef
16 cups water
8 oz. pkg. wide egg noodles
1 tbs. olive oil
2 cups shredded Colby cheese
2 cans tomato sauce, 15 oz. size
15 oz. can great northern beans, rinsed & drained
14 oz. can Italian stewed tomatoes
10.75 oz. can condensed tomato soup
2 tsp. dried Italian seasoning
2 tsp. dried parsley flakes
1/8 tsp. onion salt
1/8 tsp. garlic salt
1/8 tsp. salt
1/8 tsp. black pepper
2 tbs. grated Parmesan cheese

Directions

In a large skillet over medium heat, add the ground beef. Stir frequently to break the meat into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Remove the skillet from the heat and drain off the excess grease.

While the ground beef is cooking, make the noodles. In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the noodles. Cook for 6 minutes or until the noodles are tender. Remove the pan

from the heat and drain all the water from the noodles.

Preheat the oven to 350°. Spray a 9 x 13 casserole dish with non stick cooking spray. Add the ground beef, olive oil, 1 1/2 cups Colby cheese, tomato sauce, great northern beans, tomatoes with juice, tomato soup, Italian seasoning, parsley flakes, onion salt, garlic salt, salt and black pepper to the noodles. Stir until combined and spread in the casserole dish.

Bake for 30 minutes. Sprinkle the Parmesan cheese and 1/2 cup Colby cheese over the top. Bake for 10 minutes or until the cheeses melt and the casserole is hot and bubbly. Remove from the oven and serve.

Pinto Beef Casserole

Makes 6 servings

Ingredients

1 lb. ground beef
1/2 cup chopped onion
1/2 cup chopped green bell pepper
1 garlic clove, minced
15 oz. can tomato sauce
2 tsp. chili powder
1 tsp. salt
3 cups hot cooked rice
2 cups cooked pinto beans, drained
1 cup shredded Velveeta cheese

Directions

In a skillet over medium heat, add the ground beef, onion, green bell pepper and garlic. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned. Drain off any excess grease. Add the tomato sauce, chili powder and salt to the skillet. Stir until combined and cook until the ground beef is hot and bubbly. Remove the skillet from the heat.

Preheat the oven to 350°. Lightly spray a 2 1/2 quart casserole dish with non stick cooking spray. Spoon 1/2 the ground beef into the casserole dish. Spread 1 1/2 cups rice over the ground beef. Spread half the pinto beans over the rice. Sprinkle 1/3 cup Velveeta cheese over the top. Repeat the layering process one more time. Sprinkle the remaining Velveeta cheese over the top.

Bake for 20 minutes or until the casserole is hot and bubbly. Remove the dish from the oven and serve.

Chili Taco Casserole

Makes 8 servings

Ingredients

1 lb. lean ground beef
1 cup chopped onion
1/2 cup chopped green bell pepper
15 oz. can red kidney beans, rinsed & drained
14 oz. can diced tomatoes
8 oz. can tomato sauce
1/4 cup water
1 envelope taco seasoning mix
1 tsp. chili powder
1 1/3 cups dry instant rice
1 cup shredded Mexican cheese blend

Directions

In a large skillet over medium heat, add the ground beef, onion and green bell pepper. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease.

Add the kidney beans, tomatoes with juice, tomato sauce, water, taco seasoning mix and chili powder to the skillet. Stir until combined and bring to a boil. Reduce the heat to low. Stir frequently and cook for 5 minutes. Remove the skillet from the heat. Add the rice and stir until combined.

Preheat the oven to 350°. Spray a 2 1/2 quart casserole dish with non stick cooking spray. Spoon the casserole into the dish. Place a lid or aluminum foil on the dish. Bake for 30 minutes or until the casserole is hot, bubbly and the rice tender. Remove the lid or aluminum foil. Sprinkle the Mexican cheese blend over the top. Bake for 7 minutes. Remove from the oven and serve.

Cajun Beef & Bean Casserole

Makes 6 servings

Ingredients

1 lb. ground beef
3/4 cup chopped onion
2 1/2 cups cooked brown rice
15 oz. can red kidney beans, rinsed & drained
14 oz. can stewed tomatoes
2 tsp. Cajun seasoning
3/4 cup shredded sharp cheddar cheese

Directions

In a skillet, add the ground beef and onion. Place the skillet over medium heat. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Remove the skillet from the heat and drain off the excess grease.

Preheat the oven to 350°. Add the ground beef, brown rice, kidney beans, tomatoes with juice and Cajun seasoning to a 2 1/2 quart casserole dish. Stir until combined. Bake for 25 minutes or until the casserole is hot and bubbly. Stir the casserole. Sprinkle the cheddar cheese over the top. Bake for 10 minutes. Remove from the oven and serve.

Beef Chili Bean & Hominy Casserole

Makes 4-5 servings

Ingredients

1 lb. ground beef
1/2 cup chopped onion
2 garlic cloves, minced
15 oz. can hominy, drained
15 oz. can chili beans with sauce
8 oz. can tomato sauce
1/2 cup water
3 tsp. chili powder
Salt & black pepper to taste
10 oz. pkg. corn chips, crushed

Directions

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. In a large skillet over medium heat, add the ground beef, onion and garlic. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Remove the skillet from the heat and drain off the excess grease.

Add the hominy, chili beans with sauce, tomato sauce, water, chili powder and salt and black pepper to taste to the skillet. Stir until combined and spoon into the baking pan. Sprinkle the corn chips over the top. Bake for 30 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Beef & Bean Macaroni Casserole

Makes 10 servings

Ingredients

1 lb. ground beef
7 oz. pkg. elbow macaroni, cooked & drained
2 cups shredded cheddar cheese
15 oz. can red kidney beans, rinsed & drained
14 oz. can stewed tomatoes
1 green bell pepper, diced
1 cup diced onion
1/4 tsp. garlic powder
Dried crushed red pepper flakes to taste
Black pepper to taste
2 tbs. grated Parmesan cheese

Directions

In a large skillet over medium heat, add the ground beef. Stir frequently to break the meat into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Remove the skillet from the heat and drain off the excess grease.

In a large bowl, add the macaroni, 1 1/2 cups cheddar cheese, kidney beans, tomatoes with juice, green bell pepper, onion and garlic powder. Stir until combined. Add the ground beef to the bowl. Season to taste with red pepper flakes and black pepper.

Spray a 9 x 13 baking pan with non stick cooking spray. Preheat the oven to 375°. Spoon the casserole into the baking pan. Sprinkle the Parmesan cheese and 1/2 cup cheddar cheese over the top. Cover the pan with aluminum foil. Bake for 30 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Sloppy Joe Pasta Casserole

Makes 6 servings

Ingredients

16 cups water
8 oz. pkg. elbow macaroni
1 cup chopped onion
1 green bell pepper, chopped
1 lb. ground beef
15 oz. can red kidney beans, rinsed & drained
14 oz. can diced tomatoes
4 oz. can diced green chiles
1 cup shredded cheddar cheese

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the macaroni. Cook for 7 minutes or until the macaroni is tender. Remove the pan from the heat and drain all the water from the pan.

While the macaroni cooks, add the onion, green bell pepper and ground beef to a skillet over medium heat. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease.

Add the kidney beans, tomatoes with juice and green chiles with liquid to the skillet. Stir until combined. Simmer for 5 minutes. Remove the skillet from the heat and add to the noodles. Stir until combined.

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. Spread the casserole in the baking pan. Sprinkle the cheddar cheese over the top. Bake for 15 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Sloppy Joe Crescent Casserole

Makes 6 servings

Ingredients

8 ct. can refrigerated crescent rolls
1 lb. ground beef
15 oz. can tomato sauce
1 envelope dry sloppy joe mix
1 cup shredded mozzarella cheese

Directions

Spray a 11 x 7 casserole dish with non stick cooking spray. Preheat the oven to 425°. Remove the crescent rolls from the can in two rectangles. Press one rectangle in the bottom of the casserole dish to form a crust. Press any perforations closed with your fingers. Bake for 5 minutes or until light golden brown. Remove from the oven.

In a skillet over medium heat, add the ground beef. Stir frequently to break the meat into crumbles as it cooks. Cook for 7 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease. Add the tomato sauce and sloppy joe mix to the skillet. Stir until combined and remove the skillet from the heat.

Spoon the ground beef over the crust. Sprinkle the mozzarella cheese over the top. Roll the remaining crescent roll rectangle between 2 sheets waxed paper to fit the top of the casserole dish. Place the dough over the top of the casserole.

Bake for 15-20 minutes or until the crescent dough is golden brown and the filling bubbly. Remove from the oven and serve.

Beef & Vegetable Hashbrown Casserole

The best of both worlds. Hashbrowns and onion rings together!

Makes 6 servings

Ingredients

1 1/2 lbs. ground beef
16 oz. pkg. frozen California blend vegetables, thawed
10.75 oz. can condensed cheddar cheese soup
1 cup shredded mozzarella cheese
1/2 cup whole milk
1/2 tsp. salt
1/4 tsp. black pepper
30 oz. pkg. frozen shredded hashbrowns, thawed
1/4 cup melted unsalted butter
1/2 tsp. season salt
20 large frozen onion rings
1 cup shredded cheddar cheese

Directions

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. In a large skillet over medium heat, add the ground beef. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 10 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease.

Add the California blend vegetables, cheddar cheese soup, mozzarella cheese, milk, salt and black pepper to the skillet. Stir until combined and remove the skillet from the heat. Spoon into the baking pan.

Sprinkle the hashbrowns over the top of the casserole. Drizzle the butter over the hashbrowns. Sprinkle the season salt over the hashbrowns. Place the onion rings over the top. Cover the pan with aluminum foil. Bake for 45 minutes or until the casserole is hot, bubbly and the hashbrowns and onion rings tender.

Remove the aluminum foil from the pan. Sprinkle the cheddar cheese over the top of the casserole. Bake for 10 minutes or until the cheese melts and the onion rings begin to crisp. Remove from the oven and serve.

Beef & Corn Casserole

Makes 8 servings

Ingredients

16 cups water
12 oz. pkg. fine egg noodles
1 lb. ground beef
1 cup chopped onion
15 oz. can whole kernel corn, drained
10.75 oz. can condensed tomato soup
1 cup water
1 cup diced Velveeta cheese
1/2 cup chopped green bell pepper
1 carrot, thinly sliced
1 tsp. salt
1/2 tsp. black pepper

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the noodles. Cook for 8 minutes or until the noodles are tender. Remove the pan from the heat and drain all the water from the noodles.

While the noodles are cooking, add the ground beef and onion to a large skillet over medium heat. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease.

Add the noodles, corn, tomato soup, water, Velveeta cheese, green bell pepper, carrot, salt and black pepper to the skillet. Stir until combined and cook for 2 minutes. Remove the skillet from the heat.

Spray a 9 x 13 baking pan with non stick cooking spray. Preheat the oven to

325°. Spoon the casserole into the baking pan. Cover the pan with aluminum foil. Bake for 30 minutes. Remove the aluminum foil from the pan. Bake for 30 minutes. Remove from the oven and serve.

Friendship Casserole

This is a nice casserole to take to friends or family when needed. The taste is a little different from everyday casseroles.

Makes 6-7 servings

Ingredients

1 lb. ground beef
1 cup chopped onion
1 green bell pepper, chopped
2 garlic cloves, minced
2 cups thawed frozen whole kernel corn
14 oz. can diced tomatoes
1 1/2 cups dry bow tie pasta
1 cup whole milk
3 oz. cream cheese, cubed
2 tsp. chili powder
Salt & black pepper to taste
1 cup shredded Monterey Jack cheese

Directions

In a large skillet over medium heat, add the ground beef, onion, green bell pepper and garlic. Stir frequently to break the meat into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Remove the skillet from the heat and drain off the excess grease.

Add the corn, tomatoes with juice, pasta, milk, cream cheese and chili powder to the skillet. Stir until combined. Season to taste with salt and black pepper. Preheat the oven to 375°. Spray a 2 1/2 quart casserole dish with non stick cooking spray. Spoon the casserole into the dish. Sprinkle the Monterey Jack cheese over the top.

Cover the dish with a lid or aluminum foil. Bake for 40 minutes. Remove the lid or aluminum foil. Bake for 25 minutes or until the pasta is tender and the casserole hot and bubbly. Remove from the oven and let the casserole rest for 5 minutes before serving.

Beef, Bean & Pasta Casserole

Makes 6 servings

Ingredients

12 cups water
2 3/4 cups dry rigatoni pasta
1 lb. ground beef
1 cup chopped onion
2 garlic cloves, minced
15 oz. can cannellini beans, rinsed & drained
14 oz. can diced tomatoes, drained
8 oz. can tomato sauce
2 tsp. dried Italian seasoning
3/4 tsp. salt
1/4 tsp. black pepper
1 cup finely shredded Parmesan cheese
1 cup shredded mozzarella cheese

Directions

Use any bean or short cut pasta you have on hand for this dish. These are the pasta and beans that work the best for my family.

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the pasta. Cook for 7 minutes or until the pasta is tender. Remove the pan from the heat and drain all the water from the pasta.

While the pasta is cooking, make the ground beef. In a skillet over medium heat, add the ground beef, onion and garlic. Stir frequently to break the meat into crumbles as it cooks. Drain off the excess grease. Add the cannellini beans, tomatoes, tomato sauce, Italian seasoning, salt and black pepper to the skillet. Stir until combined and cook for 3 minutes. Remove the skillet from the heat. Stir in the pasta and Parmesan cheese.

Preheat the oven to 350°. Spray a 11 x 7 baking dish with non stick cooking spray. Spoon the casserole into the baking dish. Sprinkle the mozzarella cheese over the top. Bake for 20 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Beef Mushroom Stroganoff Casserole

Makes 8 servings

Ingredients

16 cups water
16 oz. pkg. egg noodles
2 cans cream of mushroom soup, 10.75 oz. size
1 cup sour cream
1/2 cup whole milk
1 lb. ground beef
2 jars sliced mushrooms, 6 oz. size
8 oz. cream cheese
1 oz. pkg. brown gravy mix

Directions

Add the water to a dutch oven over medium heat. When the water is boiling, stir in the egg noodles. Cook for 6-7 minutes or until the noodles are tender. Remove the pan from the heat and drain all the water from the noodles. Add the cream of mushroom soups, sour cream and milk to the noodles. Stir until combined. Keep the noodles warm while you cook the ground beef.

In a skillet over medium heat, add the ground beef. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease. Add the mushrooms with juice, cream cheese and brown gravy mix to the skillet. Stir until combined and the cream cheese melts. Remove the skillet from the heat and add to the noodles. Stir until combined.

Preheat the oven to 350°. Bake for 30 minutes or until the casserole is bubbly. Remove from the oven and serve.

Au Gratin Taco Bake

Makes 4-5 servings

Ingredients

1 lb. ground beef
4 oz. box au gratin potatoes
15 oz. can whole kernel corn
14 oz. can stewed tomatoes
3/4 cup whole milk
1/2 cup water
2 tbs. taco seasoning mix
1 cup shredded cheddar cheese

Directions

In a large skillet over medium heat, add the ground beef. Stir frequently to break the meat into crumbles as it cooks. Cook for 7 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease.

Add the au gratin potatoes and seasoning packet to the skillet. Add the corn with liquid, tomatoes with juice, milk, water and taco seasoning to the skillet. Stir until combined and bring to a boil. Remove the skillet from the heat.

Preheat the oven to 350°. Spray a 2 quart casserole dish with non stick cooking spray. Spoon the casserole into the dish. Cover the dish with a lid or aluminum foil. Bake for 1 hour or until the potatoes are tender. Remove the lid or aluminum foil from the dish. Sprinkle the cheddar cheese over the top. Bake for 5 minutes. Remove from the oven and let the casserole rest for 5 minutes before serving.

Taco Crescent Casserole

Makes 6 servings

Ingredients

1 lb. ground beef
1 cup chopped onion
2 tbs. taco seasoning mix
11 oz. can Mexicorn, drained
5 oz. can tomato juice
2 cans refrigerated crescent rolls, 8 ct. size
1 cup shredded Monterey Jack cheese

Directions

In a large skillet over medium heat, add the ground beef and onion. Stir frequently to break the meat into crumbles as it cooks. Cook for 8 minutes or until the ground beef is browned and no longer pink. Drain off the excess grease.

Add the taco seasoning mix to the skillet. Stir constantly and cook for 2 minutes. Add the Mexicorn and tomato juice to the skillet. Stir until combined and cook for 2 minutes. Remove the skillet from the heat. Preheat the oven to 375°. Spray a 9" square baking pan with non stick cooking spray.

Remove the dough from one can of crescent rolls in one rectangle. Press the dough in the bottom and up the sides of the baking pan to form a crust. Spoon the casserole into the crust. Sprinkle the Monterey Jack cheese over the casserole.

Remove the dough from the second can of crescent rolls. Separate into 8 triangles. Place the triangles over the dough. They will overlap. Bake for 25 minutes or until the crust is golden brown. Remove from the oven and serve.

Tater Tot Taco Bake

Makes 8 servings

Ingredients

2 lbs. ground beef
1/4 cup chopped onion
1 envelope taco seasoning mix
2/3 cup water
11 oz. can whole kernel corn, drained
11 oz. can condensed nacho cheese soup
30 oz. pkg. frozen tater tots

Directions

In a large skillet over medium heat, add the ground beef and onion. Stir frequently to break the meat into crumbles as it cooks. Cook for 10 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease.

Add the taco seasoning mix and water to the skillet. Stir until combined and cook for 5 minutes. Remove the skillet from the heat and stir in the corn and nacho cheese soup.

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. Spread the ground beef in the baking pan. Spread the tater tots over the top. Bake for 30-40 minutes or until the casserole is bubbly and the tater tots golden brown. Remove from the oven and serve.

Taco Pasta Casserole

Makes 6-7 servings

Ingredients

12 cups water
3 cups dry bow tie pasta
1 lb. ground beef
1/4 cup chopped onion
2 cups shredded cheddar cheese
16 oz. jar salsa
14 oz. can diced tomatoes
1 envelope taco seasoning
2 cups crushed nacho cheese Doritos

Directions

In a sauce pan over medium heat, add the water. When the water is boiling, stir in the pasta. Cook for 6 minutes or until the pasta is tender. Remove the pan from the heat and drain all the water from the pasta.

While the pasta is cooking, add the ground beef and onion to a skillet over medium heat. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 7 minutes or until the ground beef is well browned. Drain off the excess grease.

Add the cheddar cheese, salsa, tomatoes with juice and taco seasoning to the skillet. Stir until combined and cook for 4 minutes. Remove the skillet from the heat. Preheat the oven to 350°. Spray a 11 x 7 baking dish with non stick cooking spray.

Add the pasta to the ground beef and stir until combined. Spoon the casserole into the baking dish. Sprinkle the Doritos over the top. Bake for 10-15 minutes or until the casserole is hot and bubbly. Remove from the oven and

serve.

Southwest Pasta Casserole

Makes 8 servings

Ingredients

16 cups water
8 oz. pkg. dry penne pasta
8 oz. pkg. cream cheese, cubed
1/2 cup whole milk
10 oz. pkg. frozen spinach, thawed & squeezed dry
1 tsp. dried oregano
1 lb. ground beef
2 garlic cloves, minced
16 oz. picante sauce
8 oz. can tomato sauce
6 oz. can tomato paste
2 tsp. chili powder
1 tsp. ground cumin
1 cup shredded cheddar cheese
2 oz. can sliced black olives, drained
1/4 cup sliced green onions

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the pasta. Cook for 6 minutes or until the pasta is tender. Remove the pan from the heat and drain all the water from the pasta.

In a mixing bowl, add the cream cheese. Whisk until smooth and creamy. Add the milk to the bowl. Whisk until combined. Add the spinach and oregano to the bowl. Stir until combined. Add to the pasta. Toss until the pasta is coated in the sauce.

In a skillet over medium heat, add the ground beef. Stir frequently to break

the meat into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Add the garlic to the skillet. Cook for 1 minute. Drain off the excess grease.

Add the picante sauce, tomato sauce, tomato paste, chili powder and cumin to the skillet. Stir until combined and bring to a boil. Reduce the heat to low. Simmer for 5 minutes. Add the pasta to the skillet. Stir until combined and remove the skillet from the heat.

Spray a 9 x 13 baking pan with non stick cooking spray. Spoon the casserole into the baking pan. Preheat the oven to 350°. Bake for 30 minutes. Sprinkle the cheddar cheese over the top of the casserole. Bake for 8 minutes. Remove from the oven and sprinkle the black olives and green onions over the top. Let the casserole rest for 5 minutes before serving.

Layered Beef Macaroni Casserole

Makes 8 servings

Ingredients

1 lb. ground beef
1/2 cup chopped onion
1 garlic clove, minced
28 oz. can crushed tomatoes
6 oz. can tomato paste
2 tsp. granulated sugar
1 tsp. salt
1 tsp. chili powder
1/2 tsp. dried basil
1/2 tsp. dried oregano
1/8 tsp. black pepper
16 cups water
8 oz. pkg. elbow macaroni
2 cups cottage cheese
1 1/2 cups shredded cheddar cheese
1/4 cup dry breadcrumbs
1/4 cup grated Parmesan cheese
1 tbs. melted unsalted butter

Directions

In a large skillet over medium heat, add the ground beef, onion and garlic. Stir frequently to break the meat into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease.

Add the crushed tomatoes, tomato paste, granulated sugar, salt, chili powder, basil, oregano and black pepper to the skillet. Stir until combined and bring to a boil. Reduce the heat to low and place a lid on the skillet. Stir occasionally

and simmer for 1 hour. Remove from the heat.

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the macaroni. Cook for 6 minutes or until the macaroni is tender. Remove the pan from the heat and drain all the water from the pan. Add the cottage cheese to the noodles. Toss until combined.

Preheat the oven to 325°. Spray a 9 x 13 baking pan with non stick cooking spray. Spread 1 cup meat sauce in the bottom of the pan. Spread 1/3 of the macaroni over the sauce. Sprinkle 1/2 cup cheddar cheese over the macaroni. Repeat the layering steps 2 more times. Spread the remaining meat sauce over the top.

In a small bowl, add the breadcrumbs, Parmesan cheese and butter. Stir until combined and sprinkle over the top of the casserole. Bake for 40-45 minutes or until the casserole is hot and bubbly. Remove from the oven and let the casserole rest for 10 minutes before serving.

Cheesy Beef Macaroni Casserole

Makes 4 servings

Ingredients

1 lb. ground beef
15 oz. can whole kernel corn, drained
10.75 oz. can cream of chicken soup
8 oz. shredded Velveeta cheese
2 1/2 cups cooked elbow macaroni, drained

Directions

Preheat the oven to 350°. Spray an 8" square baking pan with non stick cooking spray. In a large skillet over medium heat, add the ground beef. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 7 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease.

Add the corn, cream of chicken soup and 1 cup Velveeta cheese to the skillet. Stir until the cheese melts. Remove the skillet from the heat and stir in the macaroni.

Spoon the casserole in the baking pan. Sprinkle the remaining Velveeta cheese over the top. Bake for 20 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Meaty Macaroni Casserole

Makes 6-8 servings

Ingredients

2 lbs. ground beef
1 cup chopped onion
1 garlic clove, minced
14 oz. jar spaghetti sauce
1 cup water
8 oz. can tomato sauce
6 oz. can tomato paste
1/2 tsp. salt
1/8 tsp. black pepper
2 beaten eggs
1/4 cup vegetable oil
7 oz. pkg. elbow macaroni, cooked & drained
2 jars drained sliced mushrooms, 4 oz. size
1 cup shredded mozzarella cheese
1/4 cup grated Parmesan cheese
1 cup soft breadcrumbs

Directions

In a large skillet over medium heat, add the ground beef, onion and garlic. Stir frequently to break the meat into crumbles as it cooks. Cook for 12 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease.

Add the spaghetti sauce, water, tomato sauce, tomato paste, salt and black pepper to the skillet. Stir until combined and bring to a boil. Reduce the heat to low. Stir occasionally and simmer for 10 minutes. Remove the skillet from the heat.

In a large bowl, add the eggs, vegetable oil, macaroni, mushrooms, mozzarella cheese, Parmesan cheese and breadcrumbs. Stir until combined and spread in a 9 x 13 baking pan. Spoon the ground beef sauce over the top.

Preheat the oven to 350°. Bake for 30 minutes or until the casserole is hot and bubbly. Remove from the oven and let the casserole rest for 5 minutes before serving.

Broccoli Cheese Beef Casserole

Makes 4-5 servings

Ingredients

2 1/2 cups water
3/4 cup dry long grain rice
1 lb. ground beef
1 1/2 cups fresh broccoli florets
10.75 oz. can condensed broccoli cheese soup
1/2 cup whole milk
1 tsp. salt free seasoning blend
1 tsp. salt
1/2 tsp. black pepper
1/2 cup dry breadcrumbs
2 tbs. melted unsalted butter

Directions

In a sauce pan over medium heat, add the water. When the water is boiling, stir in the rice. Cook for 15 minutes or until the rice is firm but tender. Remove the pan from the heat and drain off any water from the pan.

While the rice is cooking, add the ground beef to a skillet over medium heat. Stir frequently to break the meat into crumbles as it cooks. Cook for 8 minutes or until the ground beef is browned and no longer pink. Drain the grease from the skillet.

Add the rice, broccoli, broccoli cheese soup, milk, salt free seasoning blend, salt and black pepper to the skillet. Stir until combined. Remove the skillet from the heat. Spray a 2 quart baking dish with non stick cooking spray. Spread the casserole in the baking dish.

Preheat the oven to 350°. In a small bowl, add the breadcrumbs and butter.

Toss until the breadcrumbs are coated in the butter. Sprinkle the breadcrumbs over the top of the casserole. Cover the baking dish with aluminum foil. Bake for 30 minutes. Remove the aluminum foil from the baking dish. Bake for 10 minutes or until the casserole is hot, bubbly and the breadcrumbs golden brown. Remove from the oven and serve.

Zucchini Beef Casserole

Makes 6 servings

Ingredients

6 cups water
4 cups sliced zucchini
1 lb. ground beef
1 1/2 cups chopped onion
1 garlic clove, minced
2 cups cooked rice
8 oz. can tomato sauce
1 cup cottage cheese
1 beaten egg
1/2 tsp. dried oregano
1/4 tsp. dried basil
1/2 tsp. salt
1 cup shredded cheddar cheese

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, add the zucchini. Bring back to a boil and reduce the heat to low. Place a lid on the pan and simmer for 3 minutes or until the zucchini is tender. Remove the pan from the heat and drain all the water from the pan. Rinse the zucchini in cold water until chilled. Pat the zucchini dry with paper towels.

In a large skillet over medium heat, add the ground beef, onion and garlic. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Drain the excess grease from the skillet.

Add the rice, tomato sauce, cottage cheese, egg, oregano, basil and salt to the

skillet. Stir until combined and remove the skillet from the heat. Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. Place half the zucchini in the bottom of the pan. Spread the ground beef over the zucchini. Place the remaining zucchini over the ground beef. Sprinkle the cheddar cheese over the top.

Bake for 25 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Cheeseburger Taco Crescent Casserole

Makes 4 servings

Ingredients

8 ct. can refrigerated crescent roll dough
1 lb. ground beef
1 envelope taco seasoning mix
15 oz. can tomato sauce
2 cups shredded cheddar cheese
1/4 cup chopped green onions

Directions

Spray an 8" square baking pan with non stick cooking spray. Preheat the oven to 350°. Remove the crescent dough from the can and place in the baking pan to form a crust. Press the dough up the sides of the pan. Bake for 10 minutes or until the crust is browned. Remove from the oven.

While the crust is baking, add the ground beef to a skillet over medium heat. Stir frequently to break the meat into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease.

Add the taco seasoning mix and tomato sauce to the skillet. Stir until combined and cook for 4 minutes. Remove from the heat and spoon over the crust. Sprinkle the cheddar cheese over the top. Bake for 12 minutes. Remove from the oven and let the casserole rest for 5 minutes. Sprinkle the green onions over the top and serve.

Cheeseburger Biscuit Casserole

Makes 5 servings

Ingredients

1 lb. ground beef
1/4 cup chopped onion
8 oz. can tomato sauce
1/4 cup ketchup
1/8 tsp. black pepper
2 cups shredded cheddar cheese
10 ct. can refrigerated biscuits

Directions

In a large skillet over medium heat, add the ground beef and onion. Stir frequently to break the meat into crumbles as it cooks. Cook for 7 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease.

Add the tomato sauce, ketchup and black pepper to the skillet. Stir until combined and remove the skillet from the heat. Spray an 8" square baking pan with non stick cooking spray. Preheat the oven to 400°.

Spread half the ground beef in the baking pan. Sprinkle 1 cup cheddar cheese over the meat. Repeat the layering step 1 more time. Remove the biscuits from the can. Place the biscuits over the top of the casserole. Bake for 15-20 minutes or until the casserole is bubbly and the biscuits golden brown. Remove from the oven and serve.

Creamy Mushroom Beef With Biscuits

Makes 8 servings

Ingredients

2 lbs. ground beef
1 cup chopped onion
8 oz. cream cheese, cubed
10.75 oz. can cream of mushroom soup
3/4 cup whole milk
1/2 cup ketchup
1/2 tsp. salt
1/4 tsp. black pepper
8 ct. can refrigerated biscuits

Directions

Preheat the oven to 375°. Spray a 9 x 13 baking pan with non stick cooking spray. In a large skillet over medium heat, add the ground beef and onion. Stir frequently to break the meat into crumbles as it cooks. Cook for 10 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease.

Add the cream cheese, cream of mushroom soup, milk, ketchup, salt and black pepper to the skillet. Stir until the cream cheese melts. Remove the skillet from the heat and spoon into the baking pan. Cover the pan with aluminum foil. Bake for 15 minutes. Remove the aluminum foil and stir the casserole.

Remove the biscuits from the can and place the biscuits over the hot casserole. Bake for 20 minutes or until the biscuits are golden brown and the casserole hot and bubbly. Remove from the oven and serve.

Biscuit Topped Beef & Vegetable Casserole

Makes 6 servings

Ingredients

1 lb. ground beef
8 oz. can tomato sauce
3/4 cup water
1/4 tsp. black pepper
10 oz. pkg. frozen mixed vegetables, thawed
2 cups shredded cheddar cheese
12 oz. can refrigerated biscuits
1 tbs. melted unsalted butter
1/2 tsp. dried oregano

Directions

In a large skillet over medium heat, add the ground beef. Stir frequently to break the meat into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease.

Add the tomato sauce, water and black pepper to the skillet. Stir until combined and bring to a boil. Reduce the heat to low. Stir occasionally and simmer for 15 minutes. Remove the skillet from the heat and stir in the mixed vegetables and 1 1/2 cups cheddar cheese.

Preheat the oven to 375°. Spray a 9 x 13 baking pan with non stick cooking spray. Spoon the casserole into the baking pan. Remove the biscuits from the can and cut each biscuit in half. Place the biscuits around the edges of the casserole.

Brush the butter over the biscuits. Sprinkle the oregano and 1/2 cup cheddar

cheese over the biscuits. Bake for 25 minutes or until the biscuits are golden brown and the casserole bubbly. Remove from the oven and serve.

Vegetable Beef & Rice Casserole

Makes 4 servings

Ingredients

1 lb. ground beef
1/3 cup chopped onion
1/2 cup chopped green bell pepper
2 cups cooked long grain rice
14 oz. can diced tomatoes
11 oz. can whole kernel corn, drained
2 oz. can sliced black olives, drained
6 bacon slices, cooked & crumbled
2 tsp. chili powder
1 tsp. garlic powder
1/2 tsp. salt
1 1/2 cups shredded cheddar cheese
1/2 cup dry breadcrumbs
1 tbs. melted unsalted butter

Directions

In a large skillet over medium heat, add the ground beef, onion and green bell pepper. Stir frequently to break the meat into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease.

Add the rice, tomatoes with juice, corn, black olives, bacon, chili powder, garlic powder and salt to the skillet. Stir until combined and cook for 5 minutes. Remove the skillet from the heat and stir in 1 cup cheddar cheese.

Preheat the oven to 350°. Spray a 11 x 7 baking dish with non stick cooking spray. Spoon the casserole into the baking dish. Sprinkle 1/2 cup cheddar cheese over the top of the casserole. In a small bowl, add the breadcrumbs

and butter. Toss until the breadcrumbs are coated in the butter.

Sprinkle the breadcrumbs over the top of the casserole. Bake for 15 minutes or until the casserole is hot, bubbly and the cheese melted. Remove from the oven and serve.

Beef & Rice Pie Bake

Makes 6 servings

Ingredients

1 lb. lean ground beef
15 oz. can tomato sauce
1/2 cup dry breadcrumbs
1/4 cup chopped onion
1/4 cup chopped green bell pepper
1/2 tsp. salt
1/2 tsp. dried Italian seasoning
1/8 tsp. dried oregano
1/8 tsp. black pepper
6 oz. can tomato paste
2 1/2 cups cooked rice
1 cup shredded cheddar cheese

Directions

In a large bowl, add the ground beef, 3/4 cup tomato sauce, breadcrumbs, onion, green bell pepper, salt, Italian seasoning, oregano and black pepper. Using your hands, mix until combined. Press the meat in a 9" pie pan to form a crust.

In a separate bowl, add the remaining tomato sauce and tomato paste. Stir until combined. Add the rice and 3/4 cup cheddar cheese to the bowl. Stir until combined and pour over the meat crust. Place the pie pan on a baking sheet.

Preheat the oven to 350°. Cover the pie pan with aluminum foil. Bake for 25 minutes or until the ground beef is no longer pink. Remove the aluminum foil from the pan. Drain off the excess grease. Sprinkle 1/4 cup cheddar cheese over the top. Bake for 10 minutes. Remove from the oven and let the

casserole sit for 5 minutes before cutting.

Italian Beef & Cabbage Casserole

Makes 6 servings

Ingredients

1 lb. ground beef
1 large green bell pepper, chopped
1 cup chopped onion
14 oz. can diced tomatoes
8 oz. can tomato sauce
3 tbs. tomato paste
1 1/2 tsp. dried oregano
1/2 tsp. garlic powder
1/2 tsp. black pepper
1/8 tsp. salt
1 medium head cabbage, shredded & steamed
1/2 cup shredded mozzarella cheese

Directions

In a skillet over medium heat, add the ground beef, green bell pepper and onion. Stir frequently to break the meat into crumbles as it cooks. Cook for 8 minutes or until the ground beef is browned and no longer pink. Drain off the excess grease.

Add the tomatoes with juice, tomato sauce, tomato paste, oregano, garlic powder, black pepper and salt to the skillet. Stir until combined. Bring to a boil and reduce the heat to low. Stir occasionally and simmer for 10 minutes. Remove from the heat.

Preheat the oven to 350°. Spray a 11 x 7 casserole dish with non stick cooking spray. Spread half the cabbage in the casserole dish. Spread half the ground beef sauce over the cabbage. Repeat the layering step 1 more time. Sprinkle the mozzarella cheese over the top. Bake for 15-20 minutes or until

the casserole is hot and bubbly. Remove from the oven and serve.

Cheesy Beef Tomato Rigatoni Casserole

Makes 6 servings

Ingredients

1 1/2 cups chopped onion
1 tbs. olive oil
2 cans Italian diced tomatoes, 14 oz. size
8 oz. can tomato sauce
3 cups shredded cooked beef roast
1/4 tsp. salt
1/4 tsp. dried crushed red pepper flakes
4 1/2 cups dry rigatoni pasta, cooked & drained
2 cups shredded mozzarella cheese
1 cup shredded provolone cheese

Directions

In a large sauce pan over medium heat, add the onion and olive oil. Saute for 5 minutes. Add the tomatoes with juice and tomato sauce to the pan. Stir until combined and bring to a boil. Reduce the heat to low and place a lid on the pan. Simmer for 5 minutes.

Add the roast beef, salt and red pepper flakes to the pan. Stir until combined and simmer for 5 minutes. Add the rigatoni pasta to the pan. Toss until the pasta is coated in the sauce. Remove the pan from the heat.

Spray a 9 x 13 baking pan with non stick cooking spray. Preheat the oven to 400°. Spread the pasta in the casserole dish. Sprinkle the mozzarella and provolone cheeses over the top of the casserole. Bake for 20 minutes or until the cheeses are melted and bubbly. Remove from the oven and serve.

Philly Cheesesteak Casserole

Makes 6 servings

Ingredients

2 tbs. olive oil
1 cup diced onion
1 red bell pepper, chopped
1 green bell pepper, chopped
1 orange bell pepper, chopped
4 garlic cloves, minced
1 1/2 lbs. flank steak, thinly sliced
1 cup red wine
1/2 cup ketchup
1/4 cup soy sauce
2 tbs. Worcestershire sauce
1 tbs. Sriracha
1 tbs. ground ginger
6 provolone cheese slices, 1 oz. size
6 slices toasted garlic bread

Directions

Preheat the oven to 400°. Spray a 9 x 13 baking pan with non stick cooking spray. In a large skillet over medium heat, add the olive oil. When the oil is hot, add the onion, red bell pepper, green bell pepper and orange bell pepper. Saute for 6 minutes. Add the garlic and flank steak to the skillet. Saute for 8 minutes or until the steak is tender.

Add the red wine, ketchup, soy sauce, Worcestershire sauce, Sriracha and ginger to the skillet. Stir until combined and cook for 5 minutes. Remove the skillet from the heat and spoon into the baking pan.

Place the provolone cheese over the top. Bake for 20 minutes. Place the garlic

bread over the casserole. Cook for 3 minutes. Remove from the oven and serve.

Old Fashioned Beef Noodle Bake

Makes 6 servings

Ingredients

12 cups water
5 cups dry egg noodles
1 1/2 lbs. ground beef
8 oz. can tomato sauce
1 tsp. salt
1/4 tsp. garlic salt
1/4 tsp. black pepper
2 tsp. unsalted butter
1 cup creamy cottage cheese
1 cup sour cream
4 chopped green onions
1/2 cup minced fresh parsley
1 cup shredded Swiss cheese

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the noodles. Cook for 6 minutes or until the noodles are tender. Remove the pan from the heat and drain all the water from the noodles.

While the noodles are cooking, add the ground beef to a large skillet over medium heat. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease.

Add the tomato sauce, salt, garlic salt and black pepper to the skillet. Stir until combined and cook for 5 minutes. Remove the skillet from the heat. Add the butter to the noodles. Toss until the butter melts and the noodles are coated in the butter. In a blender, add the cottage cheese and sour cream.

Process until smooth and combined. Pour the mixture in a large mixing bowl. Add the green onions and parsley to the bowl. Stir until combined. Add to the noodles and toss until combined.

Preheat the oven to 350°. Spray a 11 x 7 casserole dish with non stick cooking spray. Spread 1/3 of the noodles in the casserole dish. Spread half the ground beef over the noodles. Repeat this step 1 more time. Spread the remaining noodles over the top. Sprinkle the Swiss cheese over the noodles. Bake for 25 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Beefy Vodka Rigatoni Casserole

Makes 4 servings

Ingredients

1 lb. ground beef
26 oz. jar spaghetti sauce
1 1/2 cups three cheese pasta sauce
4 cups shredded mozzarella cheese
1/4 cup plus 2 tbs. vodka
12 oz. pkg. cooked rigatoni pasta

Directions

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. In a large skillet over medium heat, add the ground beef. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease.

Add the spaghetti sauce, cheese pasta sauce, 2 cups mozzarella cheese and vodka to the skillet. Stir until combined and cook for 3 minutes or until the sauce bubbles. Remove the skillet from the heat.

Spread the rigatoni pasta in the bottom of the baking pan. Spread the beef sauce over the pasta. Do not stir. Sprinkle 2 cups mozzarella cheese over the top of the casserole. Bake for 15-20 minutes or until the cheese melts and the casserole is hot and bubbly. Remove from the oven and serve.

Brown Gravy & Noodles Spaghetti Casserole

Makes 6 servings

Ingredients

1 envelope dry brown gravy mix
1 cup cold water
1 lb. ground beef
1 cup chopped onion
3 garlic cloves, minced
14 oz. jar spaghetti sauce
1/2 cup half and half cream
1 1/2 tsp. dried Italian seasoning
1/2 tsp. dried crushed rosemary
Salt & black pepper to taste
8 oz. pkg wide egg noodles, cooked & drained
2/3 cup grated Parmesan cheese

Directions

In a small bowl, add the brown gravy mix and water. Whisk until combined. In a large skillet over medium heat, add the ground beef, onion and garlic. Stir frequently to break the meat into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease.

Add the spaghetti sauce, half and half cream, brown gravy, Italian seasoning, rosemary and salt and black pepper to taste. Stir until combined and bring to a boil. Reduce the heat to low. Stir occasionally and simmer for 15 minutes. Add the noodles and 1/3 cup Parmesan cheese to the skillet. Stir until combined and cook for 3 minutes. Remove the skillet from the heat.

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. Spoon the casserole into the baking pan. Sprinkle 1/3 cup Parmesan cheese over the top of the casserole. Cover the pan with aluminum foil. Bake for 30 minutes. Remove from the oven and serve.

Deluxe Spaghetti Casserole

Makes 8 servings

Ingredients

1 lb. lean ground beef
1 lb. sliced fresh mushrooms
1 1/2 cups chopped onion
8 oz. wagon wheel pasta, cooked & drained
1/3 cup grated Parmesan cheese
1 large green bell pepper, thinly sliced
26 oz. jar meatless spaghetti sauce
1 cup shredded mozzarella cheese

Directions

In a large skillet over medium heat, add the ground beef, mushrooms and onion. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 10 minutes or until the ground beef is well browned and no longer pink. Remove the skillet from the heat and drain off the excess grease.

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. Spread the pasta in the bottom of the baking pan. Sprinkle the Parmesan cheese over the top. Sprinkle the green pepper over the pasta. Spoon the ground beef over the top. Spread the spaghetti sauce over the ground beef. Sprinkle the mozzarella cheese over the top.

Cover the baking pan with aluminum foil. Bake for 30 minutes. Remove the aluminum foil. Bake for 10 minutes or until the casserole is hot, bubbly and the cheese lightly browned. Remove from the oven and let the casserole rest for 10 minutes before serving.

Hamburger Egg Noodle Bake

Makes two 8" casseroles

Ingredients

13 1/2 cups water
5 cups dry egg noodles
2 lbs. ground beef
1 cup chopped onion
1/2 cup chopped green bell pepper
2 cans condensed tomato soup, 10.75 oz. size
2 cups shredded cheddar cheese
1/2 cup chili sauce
1 1/2 cups soft breadcrumbs
3 tbs. melted unsalted butter

Directions

In a large sauce pan over medium heat, add 12 cups water. When the water is boiling, stir in the noodles. Cook for 6 minutes or until the noodles are tender. Remove the pan from the heat and drain all the water from the noodles.

In a large skillet over medium heat, add the ground beef, onion and green bell pepper. Stir frequently to break the meat into crumbles as it cooks. Cook for 10 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease.

Add the noodles, tomato soups, cheddar cheese, 1 1/2 cups water and chili sauce to the skillet. Stir until combined and remove the skillet from the heat. Spray two 8" square baking pans with non stick cooking spray. Spoon the casserole into the baking pans.

In a small bowl, add the breadcrumbs and melted butter. Toss until the breadcrumbs are coated in the butter. Sprinkle the breadcrumbs over the top

of the casseroles.

Preheat the oven to 350°. Bake for 35 minutes or until the casseroles are hot and bubbly. Remove from the oven and serve. You can freeze the cooled baked casseroles up to 3 months. Thaw in the refrigerator and bake until hot and bubbly.

Simple Baked Pasta Casserole

Makes 4 servings

Ingredients

12 cups water
3 cups dry rotini pasta
8 oz. ground beef
4 tbs. chopped onion
4 tbs. chopped green bell pepper
2 garlic cloves, minced
1 cup spaghetti sauce
1/4 tsp. black pepper
4 tbs. shredded Italian cheese blend

Directions

In a sauce pan over medium heat, add the water. When the water is boiling, stir in the pasta. Cook for 5-6 minutes or until the pasta is tender. Remove the pan from the heat and drain all the water from the pasta.

While the pasta is cooking, make the rest of the casserole. In a large skillet over medium heat, add the ground beef, onion, green bell pepper and garlic. Stir frequently to break the meat into crumbles as it cooks. Cook for 6 minutes or until the ground beef is well browned and no longer pink. Remove the skillet from the heat and add the meat to the pasta.

Add the spaghetti sauce and black pepper to the pasta. Stir until combined. Preheat the oven to 350°. Spray a 2 quart baking dish with non stick cooking spray. Spoon the casserole into the dish. Sprinkle the Italian cheese blend over the top. Bake for 15 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

You can make the casserole up to 12 hours in advance. Cover the casserole

with a lid or aluminum foil before refrigerating the unbaked casserole. Do not bake until ready to eat. Remove the aluminum foil before baking. Bake for 30-35 minutes for a cold casserole or until the casserole is hot and bubbly.

Bean, Beef & Potato Casserole

Makes 6 servings

Ingredients

1 lb. ground beef
1 cup chopped onion
5 medium potatoes, peeled & sliced
15 oz. can red kidney beans, rinsed & drained
10.75 oz. can condensed tomato soup
2 tbs. minced fresh parsley
1 tsp. chili powder
3/4 tsp. salt
1/4 tsp. black pepper

Directions

In a large skillet over medium heat, add the ground beef and onion. Stir frequently to break the meat into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease.

Add the potatoes, kidney beans, tomato soup, parsley, chili powder, salt and black pepper to the skillet. Stir until combined and cook for 2 minutes. Remove from the heat.

Preheat the oven to 350°. Spray a 2 quart baking dish with non stick cooking spray. Spoon the casserole into the baking dish. Cover the dish with a lid or aluminum foil. Bake for 45 minutes. Remove the lid or aluminum foil. Bake for 10 minutes or until the casserole is bubbly and the potatoes tender. Remove from the oven and serve.

One Pan Creamy Beef Potato Casserole

Makes 4-5 servings

Ingredients

5 medium potatoes, peeled & sliced
1/2 cup chopped onion
1 lb. lean ground beef
10.75 oz. can cream of mushroom soup
10 oz. can condensed vegetarian vegetable soup
1 cup crushed potato chips

Directions

Spray a 9 x 13 baking pan with non stick cooking spray. Preheat the oven to 350°. Spread the potatoes in the baking pan. Sprinkle the onion over the potatoes. You must use lean ground beef or your casserole will be greasy. Crumble the ground beef over the potatoes. Spread the cream of mushroom soup over the beef. Spread the vegetable soup over the top.

Cover the pan with aluminum foil. Bake for 55 minutes. Remove the aluminum foil. Sprinkle the potato chips over the top. Bake for 20 minutes or until the potatoes are tender and the ground beef browned. Remove from the oven and serve.

Mashed Potato Beef Casserole

Makes 4-5 servings

Ingredients

2 bacon slices, diced
1 lb. ground beef
1 1/2 cups finely chopped onion
4 oz. sliced fresh mushrooms
1 large carrot, finely chopped
1 celery rib, finely chopped
3 tbs. all purpose flour
1 cup beef broth
1 tbs. Worcestershire sauce
1 tsp. dried tarragon
1/4 tsp. black pepper
3 cups hot mashed potatoes
3/4 cup shredded cheddar cheese

Directions

In a large skillet over medium heat, add the bacon. Cook for 5 minutes or until the bacon is crisp. Remove from the skillet and drain on paper towels. Add the ground beef to the skillet. Stir frequently to break the meat into crumbles as it cooks. Cook for 8 minutes or until the ground beef is browned and no longer pink. Drain off the excess grease.

In a mixing bowl, add the onions, mushrooms, carrots, celery and all purpose flour. Toss until the vegetables are coated in the flour. Add the vegetables to the skillet. Add the beef broth, Worcestershire sauce, tarragon and black pepper to the skillet. Stir until combined and bring to a boil. Reduce the heat to low. Stir occasionally and simmer for 15 minutes or until the vegetables are tender. Remove from the heat and stir in the bacon.

Preheat the oven to 350°. Spray a 2 quart casserole dish with non stick cooking spray. Spread the casserole in the dish. In a mixing bowl, add the potatoes and 1/2 cup cheddar cheese. Stir until combined and spread over the top of the casserole. Sprinkle 1/4 cup cheddar cheese over the top. Bake for 20-25 minutes or until the casserole is hot, bubbly and the cheese melted. Remove from the oven and serve.

Tater Tot Shepherd Pie Casserole

Makes 8 servings

Ingredients

1 1/2 lbs. ground beef
10.75 oz. can cream of mushroom soup
1/2 tsp. garlic salt
1/4 tsp. black pepper
6 cups frozen tater tots
2 cups frozen French style green beans, thawed
3 cups hot mashed potatoes
1 cup shredded Colby cheese

Directions

In a large skillet over medium heat, add the ground beef. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Remove the skillet from the heat and drain off the excess grease. Stir in the cream of mushroom soup, garlic salt and black pepper.

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. Place the tater tots in the bottom of the baking pan. Spoon the ground beef over the tater tots. Spread the green beans over the ground beef. Spread the mashed potatoes over the top. Sprinkle the Colby cheese over the mashed potatoes.

Bake for 40 minutes or until the tater tots are tender and the casserole is hot and bubbly. Remove from the oven and serve.

Shepherd's Pie Casserole

Makes 6 servings

Ingredients

1 cup chopped onion
2 lbs. ground beef
2 cups frozen mixed vegetables
3 tbs. tomato paste
1/2 tsp. salt
1/2 tsp. black pepper
2 cups beef broth
2 tbs. all purpose flour
3 cups hot mashed potatoes

Directions

In a large skillet over medium heat, add the onion and ground beef. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 12 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease.

Add the mixed vegetables, tomato paste, salt and black pepper to the skillet. Stir until combined. Cook for 6 minutes. In a small bowl, add the beef broth and all purpose flour. Whisk until combined and add to the skillet. Stir constantly and cook for 3 minutes or until the sauce thickens and the vegetables are tender. Remove the skillet from the heat.

Preheat the oven to 375°. Spray a 11 x 7 baking dish with non stick cooking spray. Spoon the casserole into the baking dish. Spread the mashed potatoes over the top. Bake for 20 minutes or until the potatoes are browned and the casserole bubbly. Remove from the oven and serve.

Beefy Spinach Potato Casserole

Makes 6 servings

Ingredients

1 lb. ground beef
1/2 cup chopped onion
1/2 cup sliced mushrooms
2 garlic cloves, minced
10 oz. pkg. frozen spinach, thawed & patted dry
1/2 tsp. ground nutmeg
1 lb. russet potatoes, peeled, cooked & mashed
1/4 cup sour cream
1/4 cup whole milk
Salt and black pepper to taste
1/2 cup shredded cheddar cheese

Directions

Preheat the oven to 400°. Spray a 9" square baking pan with non stick cooking spray. In a skillet over medium heat, add the ground beef. Stir frequently to break the meat into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Remove the ground beef from the skillet using a slotted spoon and drain on paper towels.

Drain off all but 1 tablespoon beef drippings. Add the onion, mushrooms and garlic to the skillet. Saute for 4 minutes. Add the spinach and nutmeg to the skillet. Saute for 4 minutes. Remove the skillet from the heat and add the ground beef back to the skillet. Stir until combined.

In a mixing bowl, add the potatoes, sour cream and milk. Stir until combined. Season to taste with salt and black pepper. Add to the ground beef and stir until combined. Spread the casserole in the baking pan. Sprinkle the cheddar cheese over the top.

Bake for 15-20 minutes or until the casserole is hot and puffed. Remove from the oven and serve.

Two Cheese Beef Tortilla Casserole

Makes 8 servings

Ingredients

2 lbs. ground beef
26 oz. can condensed chicken with rice soup
16 oz. jar picante sauce
6 flour tortillas, 8" size
2 cups shredded Colby Jack cheese
2 cups shredded Mexican cheese blend

Directions

In a large sauce pan over medium heat, add the ground beef. Stir frequently to break the meat into crumbles as it cooks. Cook for 12 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease.

Drain the broth from the chicken with rice soup. Use the broth for another use. Add the drained soup and picante sauce to the pan. Stir until combined and bring to a boil. Reduce the heat to low. Stir occasionally and simmer for 5 minutes. Remove the pan from the heat.

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. Place 4 tortillas in the bottom and up the sides of the baking pan. Spread half the ground beef filling over the tortillas. In a mixing bowl, add the Colby Jack cheese and Mexican cheese blend. Stir until combined. Sprinkle half the cheeses over the top of the ground beef.

Place 2 tortillas over the cheeses. Spread the remaining ground beef over the tortillas. Sprinkle the remaining cheeses over the top. Bake for 25 minutes or until the casserole is hot and bubbly. Remove from the oven and let the casserole rest for 5 minutes before serving.

Scalloped Beef, Mushroom & Potato Casserole

Makes 6 servings

Ingredients

1 1/2 lbs. ground beef
8 oz. pkg. sliced fresh mushrooms
1 cup chopped onion
1 red bell pepper, chopped
5 garlic cloves, minced
1/2 tsp. dried crushed red pepper flakes
2 cans cream of mushroom soup, 10.75 oz. size
3/4 cup heavy cream
1/2 cup sour cream
1/3 cup finely chopped green onions
1/4 cup grated Parmesan cheese
2 tsp. minced fresh rosemary
1/2 tsp. salt
Black pepper to taste
6 russet potatoes, peeled & thinly sliced
1 cup shredded cheddar cheese
1 cup shredded Swiss cheese

Directions

In a large skillet over medium heat, add the ground beef, mushrooms, onion, red bell pepper, 4 garlic cloves and the red pepper flakes. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 10 minutes or until the ground beef is browned and no longer pink. Remove the skillet from the heat and drain off the excess grease.

In a mixing bowl, add the cream of mushroom soups, heavy cream, sour

cream, green onions, Parmesan cheese, rosemary, 1 garlic clove, salt and black pepper to taste. Stir until combined.

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. Spread the potatoes in the bottom of the baking pan. Spread the soup mixture over the potatoes. Sprinkle 1/2 cup cheddar and Swiss cheese over the soup mixture. Spread the ground beef over the top.

Cover the pan with aluminum foil. Bake for 1 hour. Remove the aluminum foil. Sprinkle 1/2 cup cheddar and Swiss cheese over the top of the casserole. Bake for 10 minutes or until the casserole is bubbly and the potatoes are tender. Remove from the oven and let the casserole rest for 5 minutes before serving.

Easy Pastitsio Casserole

Makes 6 servings

Ingredients

1 lb. ground beef
1 1/2 cups mild picante sauce
8 oz. can tomato sauce
1 tbs. granulated sugar
1/2 tsp. ground allspice
1/2 tsp. ground cinnamon
1/4 tsp. ground nutmeg
8 cups water
8 oz. dry elbow macaroni
3 tbs. unsalted butter
3 tbs. all purpose flour
1 1/2 cups whole milk
1/2 tsp. salt
1/4 tsp. black pepper
2 beaten eggs
1/2 cup grated Parmesan cheese

Directions

In a skillet over medium heat, add the ground beef. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Drain the grease from the skillet. Add the picante sauce, tomato sauce, granulated sugar, allspice, cinnamon and nutmeg to the skillet.

Stir until combined. Reduce the heat to medium low and simmer for 10 minutes. Remove the skillet from the heat. While the ground beef is cooking, add the water to a sauce pan over medium heat. When the water is boiling, stir in the elbow macaroni. Cook for 7 minutes or until the macaroni is

tender. Remove the pan from the heat and drain all the water from the macaroni.

In a sauce pan over medium heat, add the butter. When the butter melts, add the all purpose flour. Stir constantly and cook for 1 minute. Add the milk, salt and black pepper to the pan. Stir constantly and cook for 2-3 minutes or until the sauce thickens and bubbles.

In a small bowl, add the eggs and 1/2 cup sauce. Stir until combined and add the eggs to the pan. Stir until combined. Add the Parmesan cheese and stir until combined. Remove the pan from the heat.

Preheat the oven to 350°. Spray a 9" square baking pan with non stick cooking spray. Add 1/2 cup sauce to the macaroni. Toss until the macaroni is coated in the sauce. Spread the macaroni in the baking pan. Spread the ground beef sauce over the macaroni. Pour the remaining sauce over the top. Do not stir.

Bake for 30-35 minutes or until a knife inserted in the center of the casserole comes out clean. Remove from the oven and let the casserole rest for 15 minutes before serving.

Cowboy Casserole

Makes 6 servings

Ingredients

1 lb. ground beef
1 cup chopped onion
2 cans chili beans in sauce, 15 oz. size
1/2 cup hickory smoke barbecue sauce
2 cups Bisquick
2 tbs. vegetable oil
2 green onions, chopped
2/3 cup whole milk
2 tbs. grated Parmesan cheese
1 fresh tomato, chopped

Directions

In a 10" oven proof skillet over medium heat, add the ground beef and onion. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Drain off the excess grease.

Add the chili beans with sauce and barbecue sauce to the skillet. Stir until combined and cook for 2 minutes or until bubbly. Remove the skillet from the heat. Preheat the oven to 425°.

In a mixing bowl, add the Bisquick, 1 tablespoon vegetable oil, green onions and milk. Stir until combined and a soft dough forms. Drop the dough, by heaping tablespoonfuls, over the casserole. Brush 1 tablespoon vegetable oil over the dough. Sprinkle the Parmesan cheese over the dough. Bake for 20 minutes or until the biscuits are golden brown and tender. Remove from the oven and sprinkle the tomato over the top of the casserole.

Creamy Parmesan Tomato Beef Casserole

Makes 6 servings

Ingredients

1 lb. ground beef
1/2 cup chopped onion
3/4 cup water
6 oz. can tomato paste
1 tsp. salt
1/2 tsp. garlic powder
8 oz. cream cheese, cubed
3/4 cup whole milk
1/2 cup grated Parmesan cheese
7 cups cooked egg noodles

Directions

In a large skillet over medium heat, add the ground beef and onion. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Add the water, tomato paste, salt and garlic powder to the skillet. Stir until combined. Cook for 5 minutes or until hot and bubbly. Remove the skillet from the heat.

In a small sauce pan over low heat, add the cream cheese. Stir constantly and cook until the cream cheese melts. Continue stirring and slowly stir in the milk. Add the Parmesan cheese to the pan. Stir until the cheese melts. Remove the pan from the heat.

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. Spread the noodles in the bottom of the baking pan. Spread the meat sauce over the noodles. Spread the cream cheese sauce over the top. Do not

stir.

Bake for 30 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Beef Biscuit Pizza Bake

Makes 6-8 servings

Ingredients

1 lb. ground beef
2 cans refrigerated biscuits, 10 oz. size
15 oz. can pizza sauce
1 cup chopped green bell pepper
1/2 cup chopped onion
4 oz. jar sliced mushrooms, drained
3 oz. pkg. sliced pepperoni
1 cup shredded mozzarella cheese
1 cup shredded cheddar cheese

Directions

In a large skillet over medium heat, add the ground beef. Stir frequently to break the ground beef into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Remove the skillet from the heat and drain off the excess grease.

Remove the biscuits from the can. Spray a 9 x 13 baking pan with non stick cooking spray. Preheat the oven to 350°. Spread the biscuits in the bottom of the baking pan. Spread the pizza sauce over the biscuits. Spoon the ground beef over the biscuits and sauce.

Sprinkle the green bell pepper, onion, mushrooms, pepperoni, mozzarella cheese and cheddar cheese over the top of the casserole. Bake for 30 minutes or until the biscuits are done and the casserole bubbly. Remove from the oven and let the casserole rest for 5 minutes before serving.

Beef & Pepperoni Pizza Casserole

Makes 6 servings

Ingredients

8 cups water
2 cups dry rotini pasta
1 1/2 lbs. ground beef
1 cup chopped onion
Salt and black pepper to taste
15 oz. can pizza sauce
8 oz. can tomato sauce
6 oz. can tomato paste
1/2 tsp. granulated sugar
1/2 tsp. garlic salt
1/2 tsp. dried oregano
2 cups shredded mozzarella cheese
15 pepperoni slices

Directions

In a sauce pan over medium heat, add the water. When the water is boiling, stir in the rotini pasta. Cook for 7 minutes or until the pasta is tender. Remove from the heat and drain all the water from the pasta.

While the pasta is cooking, add the ground beef and onion to a skillet over medium heat. Stir frequently to break the meat into crumbles as it cooks. Cook for 8 minutes or until the ground beef is well browned and no longer pink. Remove the skillet from the heat and drain all the grease from the ground beef. Season to taste with salt and black pepper.

Add the ground beef to the pasta. Add the pizza sauce, tomato sauce, tomato paste, granulated sugar, garlic salt and oregano. Stir until combined. Preheat the oven to 350°. Spread half the casserole into a 9 x 13 baking pan. Sprinkle

1 cup mozzarella cheese over the filling. Spread the remaining filling over the cheese. Sprinkle 1 cup mozzarella cheese over the top. Place the pepperoni slices over the top of the casserole.

Bake for 25-30 minutes or until the casserole is hot and bubbly. Remove from the oven and cool for 5 minutes before serving.

Meatball Potato Casserole

Makes 6 servings

Ingredients

2 eggs
1/2 cup dry breadcrumbs
1 envelope onion soup mix
1 1/2 lbs. ground beef
2 tbs. all purpose flour
6 medium potatoes, peeled & thinly sliced
10.75 oz. can cream of celery soup
1 cup whole milk

Directions

In a large mixing bowl, add the egg, breadcrumbs and onion soup mix. Stir until combined. Add the ground beef to the bowl. Using your hands, mix until combined. Form the meat into 1" meatballs.

In a large skillet over medium heat, add the meatballs. Turn the meatballs frequently and cook for 5 minutes or until the meatballs are browned. Sprinkle the all purpose flour over the meatballs. Turn until the meatballs are coated in the flour. Remove the skillet from the heat.

Preheat the oven to 350°. Spray a 2 1/2 quart baking dish with non stick cooking spray. Spread half the potatoes in the baking dish. Spread the meatballs over the potatoes. Spread the remaining potatoes over the meatballs.

In a small bowl, add the cream of celery soup and milk. Stir until combined and pour over the top of the potatoes. Do not stir. Cover the dish with aluminum foil. Bake for 1 hour or until the potatoes are tender and the meatballs no longer pink. Remove from the oven and serve.

Meatball Sub Casserole

Makes 6 servings

Ingredients

1/3 cup chopped green onion
1/4 cup seasoned breadcrumbs
3 tbs. grated Parmesan cheese
1 lb. ground beef
16 oz. loaf Italian bread, cut into 1" slices
8 oz. cream cheese, softened
1/2 cup mayonnaise
1 tsp. dried Italian seasoning
1/4 tsp. black pepper
2 cups shredded mozzarella cheese
28 oz. jar spaghetti sauce
1 cup water
2 garlic cloves, minced

Directions

In a mixing bowl, add the onion, breadcrumbs and Parmesan cheese. Stir until combined. Add the ground beef to the bowl. Using your hands, mix until combined. Shape into 1" meatballs. Place the meatballs on a baking pan. Preheat the oven to 400°. Bake for 15-20 minutes or until the meatballs are browned and no longer pink. Remove from the oven and drain on paper towels.

Place the Italian bread slices in the bottom of a 9 x 13 baking pan. You may not use all the bread. In a small bowl, add the cream cheese, mayonnaise, Italian seasoning and black pepper. Stir until combined and spread over the bread. Sprinkle 1/2 cup mozzarella cheese over the top of the bread slices.

In a mixing bowl, add the spaghetti sauce, water and garlic. Stir until

combined. Add the meatballs to the bowl. Toss until the meatballs are coated in the sauce. Spoon across the bread slices. Sprinkle 1 1/2 cups mozzarella cheese over the top of the casserole.

Bake for 30 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Meatball Vegetable Casserole

Makes 4 servings

Ingredients

1 tbs. vegetable oil
1/2 cup chopped onion
1/4 cup chopped green bell pepper
1 garlic clove, minced
2 tbs. all purpose flour
1 tsp. granulated sugar
1/2 tsp. salt
1/2 tsp. dried basil
1/2 tsp. black pepper
16 oz. pkg. frozen cooked meatballs, thawed
14 oz. can diced tomatoes, drained
1 1/2 cups cooked mixed vegetables
1 tsp. instant beef bouillon granules
1 tsp. Worcestershire sauce
12 oz. can refrigerated biscuits

Directions

Preheat the oven to 400°. In a large sauce pan over medium heat, add the vegetable oil. When the oil is hot, add the onion, green bell pepper and garlic. Saute for 5 minutes.

Add the all purpose flour, granulated sugar, salt, basil and black pepper to the pan. Stir constantly and cook for 2 minutes. Add the meatballs, tomatoes, mixed vegetables, beef bouillon and Worcestershire sauce to the pan. Stir constantly and cook for 4 minutes or until the filling thickens and bubbles. Remove the pan from the heat.

Spoon the filling into a 2 quart casserole dish. Remove the biscuits from the

can and place over the top of the casserole. Bake for 15-20 minutes or until the biscuits are golden brown and the casserole bubbly. Remove from the oven and serve.

You can substitute any vegetables for the mixed vegetables. I usually use leftover vegetables such as corn, green peas, green beans and carrots.

Chicken & Turkey Casseroles

Chicken and turkey casseroles are not only delicious but they are comforting. I always keep cooked chicken breast on hand and ready for quick casserole dinners. Cooking a week's worth of chicken breast or a turkey breast in the slow cooker or instant pot is well worth the little effort required. When time is short, purchase a rotisserie chicken to use for meals.

Chicken Chilaquiles Casserole

Makes 6 servings

Ingredients

12 corn tortillas, 6" size
1 tbs. vegetable oil
2 cups shredded cooked chicken
4 1/2 cups chipotle salsa
6 beaten eggs
1 cup shredded Manchego cheese
1/2 cup crumbled feta cheese
1/2 cup Mexican crema

Directions

Preheat the oven to 375°. Spray a 9 x 13 baking pan with non stick cooking spray. Cut the tortilla strips into 1/2" slices. In a large skillet over medium high heat, add 1 1/2 teaspoons vegetable oil. When the oil is hot, add half the tortilla strips. Cook until the tortilla strips are golden brown. Remove from the skillet and drain on paper towels. Add the remaining vegetable oil and cook the remaining tortilla strips.

Add the chicken and tortilla strips to the baking pan. Spoon the salsa over the top. Toss until combined and the chicken and tortilla strips are coated in the salsa. Pour the eggs over the casserole. Do not stir. Cover the baking pan with aluminum foil. Bake for 35 minutes. Remove the aluminum foil from the baking dish. Sprinkle the Manchego cheese over the top. Bake for 5 minutes or until the casserole is set in the center and the cheese melted.

Remove from the oven and sprinkle the feta cheese over the top. Spoon dollops of the crema over the top and serve.

Chicken Chalupa Casserole

This is one of my staple weekday meals. So easy and the family loves it!

Makes 6 servings

Ingredients

3 lb. rotisserie chicken
8 flour tortillas, 8" size
2 cups shredded cheddar cheese
1 cup mild green salsa
1 cup mild red salsa

Directions

Preheat the oven to 350°. Spray a 9 x 13 casserole dish with non stick cooking spray. Remove the meat from the chicken. Discard the skins and bones. Shred or dice the chicken.

Place two tortillas in the baking pan. Spread 1 cup chicken over the tortillas. Sprinkle 1/2 cup cheddar cheese over the chicken. Spread 1/4 cup green salsa and 1/4 cup red salsa over the chicken. Repeat the layering steps 3 more times.

Bake for 25 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Chicken Polenta Tamale Casserole

Makes 4 servings

Ingredients

1 lb. boneless skinless chicken breast, cooked & shredded
14 oz. can red enchilada sauce
15 oz. can refried beans
3/4 cup chicken broth
3/4 tbs. chili powder
1 1/2 tsp. ground cumin
Salt & black pepper to taste
16 oz. roll refrigerated polenta, cut into thin slices
1 cup shredded Pepper Jack cheese
1/2 cup fresh chopped cilantro

Directions

In a large skillet over medium heat, add the chicken, red enchilada sauce, refried beans, chicken broth, chili powder and cumin. Stir until combined and bring to a boil. Season to taste with salt and black pepper. Reduce the heat to low. Stir occasionally and simmer for 10 minutes or until the sauce thickens. Remove the skillet from the heat.

Preheat the oven to 350°. Spray a 9" square baking pan with non stick cooking spray. Place half the polenta slices in the baking pan. Spoon the chicken filling over the polenta. Sprinkle 1/2 cup Pepper Jack cheese over the chicken filling. Place the remaining polenta slices over the top. Sprinkle 1/2 cup Pepper Jack cheese over the top.

Bake for 30-35 minutes or until the casserole is hot, bubbly and begins to brown on the top. Remove from the oven and sprinkle the cilantro over the top.

Nacho Chicken Casserole

Super easy and delicious!

Makes 6 servings

Ingredients

6 boneless skinless chicken breast, 5 oz. size
2 cans cream of chicken soup, 10.75 oz. size
2 cans nacho cheese soup, 10.75 oz. size
4 cups crushed tortilla chips

Directions

In a large sauce pan over medium heat, add the chicken breast. Cover the chicken with water and bring to a boil. Reduce the heat to medium low and place a lid on the pan. Simmer for 15-20 minutes or until the chicken is tender. Remove the pan from the heat and drain off all the water. Cool the chicken for 5 minutes.

Shred the chicken with 2 forks. Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. In a sauce pan over medium heat, add the cream of chicken soups and nacho cheese soups. Stir until combined and cook only until the soups begin to bubble. Remove the pan from the heat.

Spread half the chicken in the baking pan. Spread half the soups over the chicken. Sprinkle 2 cups tortilla chips over the top. Repeat the layering steps 1 more time. Cover the pan with aluminum foil. Bake for 20 minutes. Remove from the oven and serve.

Mexican Chicken Rice Bake

Makes 8 servings

Ingredients

1 cup chopped onion
1/2 cup chopped green pepper
2 large jalapeno peppers, seeded & chopped
1/4 cup unsalted butter, cubed
2 cans cream of chicken soup, 10.75 oz. size
12 oz. can evaporated milk
4 cups cooked long grain rice
4 cups cubed cooked chicken
3 cups shredded Monterey Jack cheese

Directions

In a large skillet over medium heat, add the onion, green bell pepper, jalapeno peppers and butter. Saute for 5 minutes or until the vegetables are tender. Remove the skillet from the heat.

Spray a 9 x 13 baking pan with non stick cooking spray. Preheat the oven to 350°. In a mixing bowl, add the cream of chicken soup and evaporated milk. Whisk until combined. Add the rice, chicken, vegetables and 2 cups Monterey Jack cheese to the bowl. Stir until combined and spread in the baking pan.

Bake for 25 minutes. Sprinkle 1 cup Monterey Jack cheese over the top of the casserole. Bake for 10 minutes or until the cheese melts and the casserole is hot and bubbly. Remove from the oven and serve.

Chicken Wild Rice Casserole

Makes 4-6 servings

Ingredients

6 oz. pkg. long grain & wild rice mix
2 tbs. unsalted butter
1/2 cup chopped onion
1/2 cup chopped celery
2 cups cubed cooked chicken
10.75 oz. can cream of mushroom soup
1/2 cup sour cream
1/3 cup chicken broth
1/2 tsp. curry powder

Directions

Preheat the oven to 350°. Prepare the wild rice mix according to the package directions. In a skillet over medium heat, add the butter. When the butter melts, add the onion and celery. Saute for 5 minutes. Add the rice, chicken, cream of mushroom soup, sour cream, chicken broth and curry powder to the skillet. Stir until combined and remove from the heat.

Spoon the casserole into a 2 quart casserole dish. Bake for 40 minutes. Remove from the oven and serve.

Biscuit Topped Mexican Chicken Casserole

Makes 6 servings

Ingredients

2 1/2 cups cubed cooked chicken
4 oz. can chopped green chiles
1 1/2 cups shredded cheddar cheese
1 tomato, chopped
10.75 oz. can cream of chicken soup
1/2 cup whole milk
1/2 tsp. Tabasco sauce
3/4 cup Bisquick
1/2 cup plain white cornmeal
2/3 cup whole milk
3 oz. can French fried onions

Directions

Spray a 9 x 13 baking pan with non stick cooking spray. Preheat the oven to 375°. Spread the chicken in the bottom of the baking pan, Spread the green chiles, 1 cup cheddar cheese and the tomato over the chicken. In a mixing bowl, add the cream of chicken soup, milk and Tabasco sauce. Stir until combined and pour over the top of the casserole. Do not stir.

Cover the pan with aluminum foil. Bake for 20 minutes. In a mixing bowl, add the Bisquick, cornmeal, milk and 3/4 cup fried onions. Stir until combined. Remove the aluminum foil. Drop the biscuits, by heaping tablespoonfuls, over the casserole. Bake for 20 minutes. The dough will spread over the casserole.

Sprinkle 1/2 cup cheddar cheese and the remaining fried onions over the

biscuits. Bake for 5 minutes or until the biscuits are golden brown and the casserole bubbly. Remove from the oven and serve.

Chicken Zucchini Casserole

Makes 8 servings

Ingredients

6 oz. box herb stuffing mix
1/2 cup melted unsalted butter
2 cups cubed zucchini
1 1/2 cups chopped cooked chicken
10.75 oz. can cream of celery soup
1 cup grated carrots
1 cup chopped onion
1/2 cup sour cream
1/2 cup shredded cheddar cheese

Directions

Preheat the oven to 350°. Spray a 9 x 13 baking dish with non stick cooking spray. In a mixing bowl, add the stuffing mix and butter. Toss until the stuffing is coated in the butter. Remove 1 cup stuffing mix and set aside. Spread the remaining stuffing mix in the baking dish.

In a mixing bowl, add the zucchini, chicken, cream of celery soup, carrots, onion and sour cream. Stir until combined and spread over the stuffing mix in the baking dish. Sprinkle the reserved 1 cup stuffing mix and cheddar cheese over the top of the casserole. Bake for 45 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Chicken & Corn Stuffing Bake

Makes 4 servings

Ingredients

3 cups crushed cornbread stuffing cubes
14 oz. can cream style corn
1/3 cup finely chopped onion
1 celery rib, chopped
4 boneless skinless chicken breast, 5 oz. size
1/4 cup light brown sugar
1/4 cup melted unsalted butter
3 tbs. spicy brown mustard

Directions

Preheat the oven to 400°. Spray a 11 x 7 casserole dish with non stick cooking spray. In a large bowl, add the cornbread stuffing, cream corn, onion and celery. Stir until combined and spread in the casserole dish.

Place the chicken breast over the top of the stuffing. In a small bowl, add the brown sugar, butter and mustard. Stir until combined and spoon over the chicken. Bake for 25-30 minutes or until the chicken is tender and no longer pink. Remove from the oven and let the chicken rest for 5 minutes before serving.

Chicken & Onion Stuffing Bake

Makes 6-7 servings

Ingredients

6 oz. pkg. seasoned stuffing mix
3 cups cubed cooked chicken
10.75 oz. can cream of chicken soup
1 cup sour cream
2 tbs. dry onion soup mix
4 oz. jar sliced mushrooms, drained
8 oz. can sliced water chestnuts, drained
1/4 cup grated Parmesan cheese

Directions

Prepare the stuffing mix according to the package directions. I like Stove Top cornbread stuffing mix for this recipe. Spray a 2 quart casserole dish with non stick cooking spray. Preheat the oven to 350°. Spread the chicken in the bottom of the casserole dish.

In a small bowl, add the cream of chicken soup, sour cream and onion soup mix. Stir until combined and spread over the chicken. Sprinkle the mushrooms and water chestnuts over the chicken. Spread the stuffing over the top. Sprinkle the Parmesan cheese over the stuffing. Bake for 30 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Chicken Asparagus Bake

Makes 4 servings

Ingredients

9 oz. box Triscuits
2 cups cubed cooked chicken
2 cans cream of chicken soup, 10.75 oz. size
10 oz. pkg. frozen chopped asparagus, thawed & drained
8 oz. can sliced water chestnuts, drained
4 oz. can sliced mushrooms, drained
1/2 cup mayonnaise

Directions

Break 2/3 of the crackers into bite size pieces. Spray a 2 1/2 quart baking dish with non stick cooking spray. Place the broken crackers in the bottom of the baking dish. Spread the chicken over the crackers. Spread the cream of chicken soups over the top.

In a mixing bowl, add the asparagus, water chestnuts, mushrooms and mayonnaise. Stir until combined and spread over the top of the casserole. Crush the remaining crackers and sprinkle over the top of the casserole. Preheat the oven to 350°. Bake for 30 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Chicken Veggie Casserole

Makes 4-5 servings

Ingredients

3 cups cubed cooked chicken
4 carrots, cut into 1" chunks
3 medium red potatoes, cut into 1" chunks
3 celery ribs, diced
10.75 oz. can cream of chicken soup
2/3 cup water
1/2 tsp. salt
1/4 tsp. black pepper

Directions

Spray a 2 quart casserole dish with non stick cooking spray. Preheat the oven to 350°. Add all the ingredients to the casserole dish. Stir until combined. Cover the dish with a lid or aluminum foil.

Bake for 1 hour or until the potatoes and carrots are tender. Remove from the oven and stir before serving.

Hearty Chicken Vegetable Casserole

Makes 6 servings

Ingredients

2 1/2 cups frozen mixed vegetables
1/2 cup chopped onion
1/2 cup unsalted butter
1/3 cup all purpose flour
1/2 tsp. dried sage
1/2 tsp. black pepper
1/4 tsp. salt
2 cups chicken broth
3/4 cup whole milk
3 cups cubed cooked chicken
14 oz. can sliced potatoes, drained & quartered
2 cups seasoned stuffing cubes

Directions

In a sauce pan over medium heat, add the mixed vegetables. Add water to cover the vegetables. Cook for 6-8 minutes or until the vegetables are tender. Remove the pan from the heat and drain all the water from the vegetables.

While the vegetables are cooking, add the onion and 1/4 cup butter to a large sauce pan over medium heat. Saute for 4 minutes. Add the all purpose flour, sage, black pepper and salt to the pan. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the chicken broth and milk. Continue stirring and cook for 3 minutes or until the sauce thickens and bubbles.

Add the chicken, mixed vegetables and potatoes to the pan. Stir until combined and bring to a boil. Remove the pan from the heat. Preheat the

oven to 450°. Spray a 9 x 13 baking pan with non stick cooking spray. Spoon the casserole into the baking pan.

In a microwavable bowl, add 1/4 cup butter. Microwave for 30 seconds or until the butter melts. Remove from the microwave and add the stuffing cubes. Toss until the stuffing cubes are coated in the butter. Sprinkle the cubes over the top of the casserole. Bake for 12-15 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Chicken Fresco Bake

Makes 8 servings

Ingredients

4 cups fresh broccoli florets
4 tbs. unsalted butter
12 oz. pkg. baby bella mushrooms, sliced
3 shallots, diced
14 oz. can artichoke hearts, drained & quartered
1/4 cup all purpose flour
2 1/2 cups chicken broth
1 tsp. Dijon mustard
1/2 tsp. salt
1/2 tsp. dried tarragon
1/2 tsp. black pepper
1 cup shredded cheddar cheese
2 lbs. boneless skinless chicken breast, cut into 1" pieces
1/4 cup grated Asiago cheese

Directions

In a sauce pan over medium heat, add the broccoli. Add water to cover the broccoli. Cook for 6 minutes or until the broccoli is crisp tender. Remove the pan from the heat and drain off any water. Add the broccoli to a large mixing bowl.

In a skillet over medium heat, add 1 tablespoon butter. When the butter melts, add the mushrooms and shallots. Saute for 5 minutes. Remove the vegetables from the skillet and add to the bowl with the broccoli. Add the artichokes to the bowl. Stir until combined.

Add 3 tablespoons butter to the skillet. When the butter melts, stir in the all purpose flour. Stir constantly and cook for 1 minute. Add the chicken broth,

Dijon mustard, salt, tarragon and black pepper. Stir constantly and cook for 4 minutes or until the sauce thickens and bubbles. Remove the pan from the heat. Add the cheddar cheese and stir until smooth and combined.

Preheat the oven to 350°. Spray a 4 quart baking dish with non stick cooking spray. Place the chicken and vegetables in the baking dish. Toss until combined. Spoon the cheese sauce over the top. Cover the baking dish with aluminum foil. Bake for 40 minutes. Remove the aluminum foil. Sprinkle the Asiago cheese over the top. Bake for 10 minutes or until the chicken is tender and no longer pink. The cheese should be melted. Remove from the oven and serve.

Chicken Artichoke Casserole

Makes 4-5 servings

Ingredients

1 lb. boneless skinless chicken breast, cut into 2" cubes
4 tbs. unsalted butter
Salt & black pepper to taste
14 oz. can artichoke hearts, rinsed & drained
1/4 cup all purpose flour
1/8 tsp. ground nutmeg
2 cups chicken broth
1 cup shredded cheddar cheese
1/4 cup dry breadcrumbs
1 tsp. dried savory
1 tsp. dried thyme
2 cups hot cooked rice, optional

Directions

In a large skillet over medium heat, add the chicken and 1 tablespoon butter. Sauté for 6 minutes or until the chicken is tender and no longer pink. Season the chicken to taste with salt and black pepper. Remove the skillet from the heat.

Spray a 11 x 7 casserole dish with non stick cooking spray. Spread the chicken breast and artichokes in the casserole dish. Preheat the oven to 350°. In a large sauce pan over medium heat, add 3 tablespoons butter. When the butter melts, add the all purpose flour and nutmeg. Stir constantly and cook for 1 minute.

While constantly stirring, slowly add the chicken broth. Stir constantly and cook for 2-3 minutes or until the sauce thickens and bubbles. Add the cheddar cheese to the pan. Stir until the cheese melts. Remove the pan from

the heat and spoon the sauce over the chicken and artichokes in the casserole dish. Do not stir.

In a small bowl, add the breadcrumbs, savory and thyme. Toss until combined and sprinkle the breadcrumbs over the casserole. Bake for 25 minutes or until the casserole is hot, bubbly and the topping golden brown. Remove from the oven and let the casserole rest for 5 minutes before serving. Serve over hot rice if desired.

Artichoke Olive Chicken Bake

Makes 8 servings

Ingredients

8 cups water
1 1/2 cups dry rotini pasta
1 tbs. olive oil
1 cup chopped onion
1/2 cup chopped green bell pepper
2 cups shredded cooked chicken
14 oz. can diced tomatoes with Italian seasoning
14 oz. can artichoke hearts, drained & quartered
6 oz. can sliced black olives, drained
1 tsp. dried Italian seasoning
2 cups shredded mozzarella cheese

Directions

Preheat the oven to 350°. Spray a 2 quart casserole dish with non stick cooking spray. In a sauce pan over medium heat, add the water. When the water is boiling, stir in the pasta. Cook for 7 minutes or until the pasta is tender. Remove the pan from the heat and drain all the water from the pasta.

While the pasta is cooking, make the rest of the dish. In a large skillet over medium heat, add the olive oil. When the oil is hot, add the onion and green bell pepper. Saute for 5 minutes. Add the pasta, chicken, tomatoes with juice, artichokes, black olives and Italian seasoning. Stir until combined and remove the skillet from the heat.

Spoon half the casserole into the casserole dish. Sprinkle 1 cup mozzarella cheese over the top. Spread the remaining casserole over the cheese. Sprinkle 1 cup mozzarella cheese over the top. Cover the dish with aluminum foil. Bake for 35 minutes or until the casserole is hot and bubbly. Remove from

the oven and serve.

Bayou Chicken Casserole

Makes 6 servings

Ingredients

1/2 cup all purpose flour
1/2 tsp. salt
1/4 tsp. black pepper
1/4 tsp. paprika
4 lb. whole chicken, cut into 8 pieces
2 tbs. unsalted butter
2 tbs. vegetable oil
8 oz. sliced fresh mushrooms
1/4 cup chopped onion
3 cans drained black eye peas, 15 oz. size
1/2 tsp. garlic salt
1/4 tsp. herbes de Provence
1/2 cup chicken broth
1 cup chopped fresh tomato

Directions

Preheat the oven to 325°. In a larger Ziploc bag, add the all purpose flour, salt, black pepper and paprika. Close the bag and shake until combined. Add the chicken, 2 pieces at a time, to the bag. Close the bag and shake until the chicken is coated in the seasoned flour.

In a large skillet over medium heat, add the butter and vegetable oil. When the butter melts and the oil is hot, add the chicken. Cook for 5 minutes on each side or until well browned. Remove the chicken from the skillet and drain on paper towels.

Add the mushrooms and onion to the skillet. Saute for 5 minutes or until the vegetables are tender. Add the black eye peas, garlic salt and herbes de

Provenance to the skillet. Stir until combined and bring to a boil. Remove from the heat and spread in a 9 x 13 baking dish. Place the chicken pieces over the peas.

Pour the chicken broth over the chicken. Sprinkle the tomato over the top. Cover the baking pan with aluminum foil. Bake for 1 to 1 1/4 hours or until the chicken is tender and no longer pink. Remove from the oven and let the chicken rest for 5 minutes before serving.

Chicken Stuffing Casserole

Makes 6 servings

Ingredients

6 boneless skinless chicken breast, 6 oz. size

6 slices Swiss cheese, 1 oz. size

10.75 oz. can cream of chicken soup

1/3 cup chicken broth

2 cups seasoned stuffing cubes

1/2 cup melted unsalted butter

Directions

Spray a 9 x 13 baking pan with non stick cooking spray. Preheat the oven to 350°. Place the chicken breast in the baking pan. Place a Swiss cheese slice over each chicken breast.

In a mixing bowl, add the cream of chicken soup and chicken broth. Whisk until combined and spoon over the top of the chicken. In a bowl, add the stuffing cubes and butter. Toss until the stuffing cubes are coated in the butter. Sprinkle the stuffing over the top of the casserole.

Bake for 45 minutes or until the chicken is tender, no longer pink and the stuffing golden brown. Remove from the oven and let the casserole rest for 5 minutes before serving.

Chicken Cornbread Stuffing Casserole

Makes 8 servings

Ingredients

2 beaten eggs
14 oz. pkg. cornbread stuffing, crushed
4 cups cubed cooked chicken breast
3 cups warm chicken broth
10.75 oz. can cream of chicken soup
1/2 cup chopped onion
1/4 cup chopped celery
1 tsp. rubbed sage

Directions

Spray a 9 x 13 baking pan with non stick cooking spray. Preheat the oven to 375°. In a large bowl, add all the ingredients. Stir until combined and spread in the baking pan.

Cover the pan with aluminum foil. Bake for 25 minutes. Remove the aluminum foil from the pan. Bake for 15 minutes or until the casserole is hot and browned. Remove from the oven and serve.

Old Fashioned Chicken Tetrazzini

Makes 6 servings

Ingredients

12 cups water
8 oz. pkg. vermicelli noodles
2 tbs. unsalted butter
8 oz. sliced fresh mushrooms
1/4 cup chopped green onion
14 oz. can chicken broth
1 cup half and half
2 tbs. dry sherry
1/4 cup all purpose flour
1/2 tsp. salt
1/4 tsp. ground nutmeg
2 oz. jar chopped red pimentos, drained
1/2 cup grated Parmesan cheese
1/2 cup sour cream
2 cups cubed cooked chicken

Directions

In a sauce pan over medium heat, add the water. When the water is boiling, stir in the noodles. Cook for 5 minutes or until the noodles are tender. Remove the pan from the heat and drain all the water from the noodles.

While the noodles are cooking, add the butter to a skillet over medium heat. When the butter melts, add the mushrooms and green onion. Saute for 5 minutes. Add the chicken broth, 1/2 cup half and half and sherry. Stir until combined.

In a small bowl, add 1/2 cup half and half, all purpose flour, salt and nutmeg. Whisk until smooth and combined and add to the skillet. Stir constantly and

bring to a boil. Continue stirring and cook for 1 minute. Reduce the heat to low. Stir in the red pimentos and 1/4 cup Parmesan cheese. Remove the skillet from the heat. Add the noodles, sour cream and chicken to the skillet. Stir until combined.

Preheat the oven to 350°. Spray a 2 quart casserole dish with non stick cooking spray. Spoon the casserole into the dish. Sprinkle 1/4 cup Parmesan cheese over the top of the casserole. Bake for 30 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Avocado Chicken Casserole

Makes 6 servings

Ingredients

1/4 cup unsalted butter, cubed
1/4 cup all purpose flour
1/2 tsp. salt
1/4 tsp. garlic powder
1/4 tsp. onion powder
1/4 tsp. dried basil
1/4 tsp. dried marjoram
1/4 tsp. dried thyme
1 1/2 cups whole milk
1 cup half and half cream
8 oz. pkg. egg noodles, cooked & drained
3 ripe avocados, peeled & sliced
3 cups cubed cooked chicken
2 cups shredded cheddar cheese

Directions

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. In a large sauce pan over medium heat, add the butter. When the butter melts, add the all purpose flour, salt, garlic powder, onion powder, basil, marjoram and thyme. Stir constantly and cook for 1 minute.

While constantly stirring, slowly add the milk and half and half cream to the pan. Stir constantly and cook for 2-3 minutes or until the sauce thickens and bubbles. Remove the pan from the heat.

Spread half the egg noodles in the bottom of the baking pan. Spread half the avocados and chicken over the noodles. Sprinkle 1 cup cheddar cheese over the top. Spread half the sauce over the casserole. Repeat the layering steps

one more time.

Cover the baking pan with aluminum foil. Bake for 20 minutes. Remove the aluminum foil. Bake for 5-10 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

California Vegetable Blend Chicken Casserole

Makes 4 servings

Ingredients

10.75 oz. can cream of mushroom soup
1/3 cup whole milk
16 oz. pkg. frozen California blend vegetables, thawed
1 1/2 cups cubed cooked chicken
1 1/2 cups shredded Swiss cheese
2 oz. jar diced red pimentos, drained
Salt & black pepper to taste
2 cups hot cooked rice, optional

Directions

In a large bowl, add the cream of mushroom soup and milk. Whisk until combined. Add the vegetables, chicken, 1 1/4 cups Swiss cheese and red pimentos to the bowl. Stir until combined. Season to taste with salt and black pepper.

Preheat the oven to 350°. Spray a 9" square baking pan with non stick cooking spray. Spoon the casserole into the baking pan. Cover the pan with aluminum foil. Bake for 40 minutes. Remove the aluminum foil. Sprinkle 1/4 cup Swiss cheese over the top of the casserole. Bake for 5 minutes or until the cheese melts and the casserole is bubbly.

Remove from the oven. Spoon the rice onto a serving platter. Spoon the casserole over the top and serve.

Cashew Chicken Casserole

Makes 4-5 servings

Ingredients

3 cups cubed cooked chicken
1 1/2 cups chopped celery
1 1/2 cups cooked small shell pasta
1 cup mayonnaise
1/2 cup cheddar cheese
2 oz. jar diced red pimentos, drained
1 tbs. grated onion
1/2 tsp. salt
1/8 tsp. black pepper
1 cup salted cashew halves

Directions

Preheat the oven to 375°. Spray an 8" square baking pan with non stick cooking spray. In a mixing bowl, add the chicken, celery, pasta, mayonnaise, cheddar cheese, red pimentos, onion, salt and black pepper. Stir until combined.

Chop 1/4 cup cashews and set aside for the moment. Add 3/4 cup cashews to the mixing bowl. Stir until combined and spread in the baking pan. Sprinkle 1/4 cup chopped cashews over the top. Bake for 25 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Chicken Divan Casserole

Makes 4-5 servings

Ingredients

3 cups cubed cooked chicken
1/2 tsp. salt
1/4 tsp. black pepper
6 cups frozen broccoli florets, thawed
2 cans cream of chicken soup, 10.75 oz. size
1/3 cup mayonnaise
1/4 cup whole milk
2 cups shredded Mexican cheese blend

Directions

Preheat the oven to 375°. Spray a 2 1/2 quart casserole dish with non stick cooking spray. Place the chicken in the bottom of the casserole dish. Sprinkle the salt and black pepper over the top of the chicken. Place the broccoli over the chicken.

In a mixing bowl, add the cream of chicken soups, mayonnaise, milk and 1 1/2 cups Mexican cheese blend. Stir until combined and spread over the top of the casserole. Sprinkle 1/2 cup Mexican cheese blend over the top. Bake for 20-25 minutes or until the broccoli is tender and the casserole hot and bubbly. Remove from the oven and serve.

Chicken Broccoli Bake

Makes 6 servings

Ingredients

16 cups water
4 cups dry egg noodles
1 cup chopped onion
4 tsp. unsalted butter
5 tbs. all purpose flour
1/2 tsp. salt
1/2 tsp. black pepper
14 oz. can chicken broth
1 cup whole milk
3 cups cubed cooked chicken breast
2 cups frozen chopped broccoli, thawed & drained
1 cup shredded cheddar cheese

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the noodles. Cook for 6 minutes or until the noodles are tender. Remove from the heat and drain all the water from the noodles.

In a large sauce pan over medium heat, add the onion and butter. Saute for 5 minutes. Add the all purpose flour, salt and black pepper to the pan. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the chicken broth and milk. Stir constantly and cook for 3 minutes or until the sauce thickens and bubbles. Remove from the heat.

Preheat the oven to 350°. Spray a 2 quart casserole dish with non stick cooking spray. Add 1 cup sauce to the noodles. Toss until the noodles are coated in the sauce. Spread the noodles in the casserole dish. Sprinkle the chicken and broccoli over the noodles. Spread the remaining sauce over the

top.

Cover the casserole dish with a lid or aluminum foil. Bake for 30 minutes. Remove the lid or aluminum foil from the dish. Sprinkle the cheddar cheese over the top of the casserole. Bake for 10 minutes or until the cheese melts and the casserole is hot and bubbly. Remove from the oven and serve.

Alfredo Chicken & Biscuit Casserole

Makes 4 servings

Ingredients

2 cups chopped fresh broccoli
1 1/2 cups sliced carrots
1 cup chopped onion
2 tbs. olive oil
2 cups cubed cooked chicken
10 oz. carton refrigerated Alfredo sauce
1 cup Bisquick
1/3 cup whole milk
1/4 tsp. dried dill

Directions

Spray an 8" square baking dish with non stick cooking spray. Preheat the oven to 400°. In a large skillet over medium heat, add the broccoli, carrots, onion and olive oil. Saute for 6 minutes or until the vegetables are crisp tender. Add the chicken and Alfredo sauce to the skillet. Stir until combined and cook until the sauce begins to bubble. Remove the skillet from the heat.

Spoon the casserole into the baking dish. In a mixing bowl, add the Bisquick, milk and dill. Stir only until the dough is moistened and combined. Drop the biscuits, by tablespoonfuls, over the casserole. Bake for 18-20 minutes or until the casserole is bubbly and the biscuits golden brown. Remove from the oven and serve.

Old Fashioned Chicken Biscuit Casserole

Makes 8 servings

Ingredients

1 cup chopped onion
3 tbs. plus 2 tsp. vegetable oil
1 1/4 cups all purpose flour
1/2 tsp. dried basil
1/2 tsp. dried thyme
2 1/2 cups whole milk
1 tbs. Worcestershire sauce
16 oz. pkg. frozen mixed vegetables, thawed
2 cups cubed cooked chicken
2 tbs. grated Parmesan cheese
1 tbs. granulated sugar
1 1/2 tsp. baking powder
1/4 tsp. salt
1/3 cup whole milk
1 tbs. minced fresh parsley

Directions

In a large sauce pan over medium heat, add the onion and 2 teaspoons vegetable oil. Saute for 4 minutes. Add 1/4 cup all purpose flour, basil and thyme to the pan. Stir constantly and cook for 1 minute. While constantly stirring, slowly add 2 1/2 cups milk and the Worcestershire sauce. Stir constantly and cook until the sauce thickens and bubbles.

Add the mixed vegetables, chicken and Parmesan cheese to the pan. Stir until combined and reduce the heat to low. Keep the filling warm on the stove while you prepare the biscuits.

Preheat the oven to 375°. Spray a 2 1/2 quart casserole dish with non stick cooking spray. In a mixing bowl, add 1 cup all purpose flour, granulated sugar, baking powder and salt. Stir until combined. Add 1/3 cup milk, 3 tablespoons vegetable oil and parsley to the bowl. Stir only until combined and a soft dough forms.

Remove the skillet from the heat and add to the casserole dish. Drop the biscuits, by tablespoonfuls, over the hot chicken filling. It is imperative the chicken filling be hot or the biscuits will be doughy. Bake for 30 minutes or until the biscuits are tender and browned. Remove from the oven and serve.

Chicken & Green Bean Biscuit Casserole

Makes 4 servings

Ingredients

10.75 oz. can cream of celery soup

1/3 cup whole milk

1 lb. cooked boneless skinless chicken breast, cut into 1" pieces

15 oz. can cut green beans, drained

Black pepper to taste

8 ct. can refrigerated biscuits

Directions

Preheat the oven to 375°. In a mixing bowl, add the cream of celery soup and milk. Whisk until combined. Add the chicken, green beans and black pepper to taste to the bowl. Stir until combined. Spoon the casserole into a 11 x 7 baking dish.

Cover the dish with aluminum foil. Bake for 20 minutes or until the casserole is hot. Remove the biscuits from the can and place over the top of the hot casserole. Bake for 15 minutes or until the biscuits are tender and golden brown. Remove from the oven and serve.

Creamy Southwest Pasta Casserole

Makes 8 servings

Ingredients

16 cups water
12 oz. pkg. rotini pasta
3 cups cubed cooked chicken breast
2 cups sour cream
2 cups shredded Colby Jack cheese
10.75 oz. can cream of mushroom soup
10.75 oz. can cream of chicken soup
10 oz. can green chili salsa
1 cup chopped green onions
4 oz. can sliced black olives, drained

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the pasta. Cook for 7 minutes or until the pasta is tender. Remove the pan from the heat and drain all the water from the pasta.

In a large bowl, add the chicken, sour cream, Colby Jack cheese, cream of mushroom soup, cream of chicken soup, green chili salsa, green onions and black olives. Stir until combined. Add the pasta to the bowl. Toss until combined.

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. Spoon the casserole into the baking pan. Bake for 30 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Homestyle Chicken Spaghetti

Talk about comfort food!

Makes 8-9 servings

Ingredients

16 cups water
12 oz. pkg. spaghetti noodles
1/2 cup chopped green bell pepper
10.75 oz. can cream of chicken soup
2 cups cooked chopped chicken
1 2/3 cups chicken broth
2 cups shredded Colby Jack cheese
1/2 tsp. garlic powder
Salt & black pepper to taste

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the noodles. Cook for 6 minutes or until the noodles are tender. Remove the pan from the heat and drain all the water from the noodles.

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. While the noodles are cooking, add the green bell pepper to a skillet with 1 tablespoon water. Saute for 5 minutes or until tender. Remove the skillet from the heat. In a large bowl, add the green bell pepper, cream of chicken soup, chicken, 1 1/2 cups chicken broth, Colby Jack cheese, garlic powder and salt and black pepper to taste to the bowl. Stir until combined.

Add the noodles to the bowl. Add the remaining chicken broth if the casserole looks dry. Stir until combined and spread in the baking pan. Bake for 35 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Greek Chicken Spaghetti Casserole

Makes 10 servings

Ingredients

20 cups water
1 lb. pkg. spaghetti noodles, broken into 2" pieces
4 cups cubed cooked chicken breast
2 pkgs. thawed & squeezed dry frozen spinach, 10 oz. size
2 cans cream of chicken soup, 10.75 oz. size
1 cup mayonnaise
1 cup sour cream
3 celery ribs, chopped
1/2 cup chopped onion
1/2 cup chopped green bell pepper
2 oz. jar diced red pimentos, drained
1/2 tsp. lemon pepper seasoning
1 cup shredded Monterey Jack cheese
1/2 cup soft breadcrumbs
1/2 cup shredded Parmesan cheese

Directions

In a dutch oven over medium heat, add the water. When the water is boiling, stir in the spaghetti noodles. Cook for 6 minutes or until the noodles are tender. Remove the pan from the heat and drain all the water from the noodles.

Add the chicken, spinach, cream of chicken soup, mayonnaise, sour cream, celery, onion, green bell pepper, red pimentos and lemon pepper seasoning to the noodles. Stir until combined.

Spray a 9 x 13 casserole dish with non stick cooking spray. Preheat the oven to 350°. Spoon the casserole into the dish. Sprinkle the Monterey Jack

cheese, breadcrumbs and Parmesan cheese over the top. Bake for 25 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Chicken Spinach Casserole

Makes 4 servings

Ingredients

2 tbs. melted unsalted butter
1 cup diced onion
4 garlic cloves, minced
1/4 cup chicken broth
1 1/2 cups heavy cream
2 tbs. all purpose flour
8 oz. fresh baby spinach
2 cups shredded cooked chicken breast
1 tsp. salt
1 tsp. black pepper
2 cups cubed challah bread

Directions

Preheat the oven to 450°. Spray an 8" square baking pan with non stick cooking spray. In a large skillet over medium heat, add 1 tablespoon butter. When the butter melts, add the onion and garlic. Saute for 5 minutes.

Add the chicken broth to the skillet. Saute for 5 minutes. Add the heavy cream and all purpose flour to the skillet. Stir constantly and bring to a boil. Remove the skillet from the heat. Add the spinach, chicken, salt and black pepper to the skillet. Stir until combined and spoon into the baking pan.

In a small bowl, add 1 tablespoon butter and the challah bread. Toss until the bread cubes are coated in the butter. Sprinkle over the top of the casserole. Bake for 15 minutes or until the casserole is bubbly and the bread golden brown. Remove from the oven and serve.

Chicken Nugget Parmesan Casserole

Makes 4 servings

Ingredients

13 oz. pkg. frozen chicken nuggets
1/3 cup grated Parmesan cheese
26 oz. jar spaghetti sauce
1 cup shredded mozzarella cheese
1 tsp. dried Italian seasoning

Directions

Preheat the oven to 350°. Spray a 11 x 7 casserole dish with non stick cooking spray. Place the chicken nuggets in the casserole dish. Sprinkle the Parmesan cheese over the nuggets. Spread the spaghetti sauce over the nuggets. Sprinkle the mozzarella cheese over the sauce. Sprinkle the Italian seasoning over the cheese.

Cover the dish with aluminum foil. Bake for 35 minutes or until the nuggets are hot and the sauce bubbly. Remove from the oven and serve.

Chicken Spaghetti Squash Casserole

Makes 5 servings

Ingredients

4 lb. spaghetti squash
14 oz. can diced tomatoes
2 tbs. refrigerated pesto
1/2 tsp. garlic powder
1/2 tsp. dried Italian seasoning
1/4 cup dry breadcrumbs
1/4 cup shredded Parmesan cheese
1 lb. boneless skinless chicken breast, cut into 1/2" cubes
1 tbs. plus 1 tsp. olive oil
8 oz. pkg. sliced fresh mushrooms
1 cup chopped onion
1 garlic clove, minced
1/2 cup chicken broth
1/3 cup shredded cheddar cheese

Directions

Cut the spaghetti squash in half lengthwise. Remove the seeds. Place the squash, cut side down, on a large microwavable plate. Microwave for 15 minutes or until the squash is tender. Remove from the microwave and cool for 15 minutes.

In a blender, add the tomatoes with juice, pesto, garlic powder and Italian seasoning. Process until smooth and combined. In a small bowl, add the breadcrumbs and Parmesan cheese. Stir until combined.

In a large skillet over medium heat, add the chicken and 1 tablespoon olive oil. Cook for 5 minutes or until the chicken is no longer pink. Remove the chicken from the skillet and keep warm while you cook the vegetables.

Add 1 teaspoon olive oil to the skillet. When the oil is hot, add the mushrooms, onion and garlic. Saute for 5 minutes or until the vegetables are tender. Add the chicken broth, chicken and the tomato mixture to the skillet. Stir until combined and bring to a boil. Reduce the heat to low. Simmer for 5 minutes. Remove the skillet from the heat.

Use a fork to separate the strands of squash into noodles. In a 12" oven proof skillet, spread half the squash in the bottom of the skillet. Place half the chicken filling over the squash. Sprinkle half the breadcrumbs over the chicken filling. Repeat the layering steps 1 more time.

Preheat the oven to 350°. Bake for 20 minutes or until the casserole is hot and bubbly. Turn the oven to the broiler position. Sprinkle the cheddar cheese over the top of the casserole. Broil for 3 minutes or until the cheese melts and is golden brown. Remove from the oven and serve.

Chicken Squash Casserole

Makes 6 servings

Ingredients

10.75 oz. can cream of chicken soup
1/3 cup mayonnaise
1/3 cup whole milk
4 cups cubed cooked chicken breast
2 cups patty pan squash, halved
1/2 cup finely chopped onion
2 oz. jar diced red pimentos, drained
1 tsp. dried thyme
1/4 tsp. garlic powder
1/4 tsp. black pepper
1/2 cup dry instant rice, cooked
1/3 cup grated Parmesan cheese

Directions

Preheat the oven to 350°. Spray a 2 quart casserole dish with non stick cooking spray. In a large bowl, add the cream of chicken soup, mayonnaise and milk. Stir until combined. Add the chicken, squash, onion, red pimentos, thyme, garlic powder, black pepper and rice. Stir until combined and spread in the casserole dish.

Sprinkle the Parmesan cheese over the top. Bake for 30-35 minutes or until the edges are bubbly and the center of the casserole is set. Remove from the oven and serve.

Buffalo Chicken Potato Casserole

Makes 6 servings

Ingredients

1/3 cup olive oil
5 tbs. Tabasco sauce
1 tbs. smoked paprika
1 tbs. finely minced garlic
2 tsp. black pepper
1 tsp. salt
2 lbs. Yukon Gold potatoes, washed & cut into 1" cubes
2 lbs. boneless skinless chicken breast, cut into 1" cubes
2 cups shredded cheddar cheese
6 bacon slices, cooked & crumbled
6 green onions, thinly sliced
1/2 cup chopped celery

Directions

Preheat the oven to 450°. Spray a 9 x 13 baking pan with non stick cooking spray. In a large bowl, add the olive oil, Tabasco sauce, smoked paprika, garlic, black pepper and salt. Whisk until combined. Add the potatoes to the bowl. Toss until the potatoes are coated in the sauce. Using a slotted spoon, remove the potatoes from the bowl and spread on the baking pan.

Add the chicken to the bowl. Toss until the chicken is coated in the remaining sauce. Bake the potatoes for 20 minutes or until the potatoes are tender and begin to brown. Reduce the oven temperature to 400°. Add the chicken to the baking pan. Stir until combined.

In a mixing bowl, add the cheddar cheese, bacon, green onions and celery. Stir until combined and sprinkle over the top of the casserole. Bake for 20-25 minutes or until the chicken is tender and no longer pink. Remove from the

oven and let the casserole rest for 5 minutes before serving.

Chicken Noodle Soup Casserole

Makes 8 servings

Ingredients

16 cups water
8 oz. pkg. egg noodles
3 tbs. unsalted butter
1/2 cup chopped onion
3 celery stalks, chopped
3 carrots, chopped
3 garlic cloves, minced
3 tbs. all purpose flour
1 1/4 cups whole milk
2 tsp. minced fresh thyme
1 tsp. dried basil
1 tsp. salt
1/2 tsp. black pepper
2 cups shredded cooked chicken
1 1/2 cups shredded white cheddar cheese

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the noodles. Cook for 6 minutes or until the noodles are tender. Remove the pan from the heat and drain all the water from the pan.

While the noodles are cooking, add the butter to a large skillet over medium heat. When the butter melts, add the onion, celery, carrots and garlic. Saute for 6 minutes. Add the all purpose flour to the skillet. Stir constantly and cook for 1 minute.

While constantly stirring, slowly add the milk. Continue stirring and cook for 2 minutes or until the sauce thickens. Add the thyme, basil, salt and black

pepper to the pan. Stir until combined and remove the pan from the heat. Add the sauce, chicken and 1 cup cheddar cheese to the noodles. Stir until combined.

Preheat the oven to 425°. Spray a 9" square baking pan with non stick cooking spray. Spoon the casserole into the pan. Sprinkle 1/2 cup cheddar cheese over the top. Bake for 15 minutes or until the casserole is bubbly and the cheese melted. Remove from the oven and serve.

Chicken Noodle Delight Casserole

Makes 6 servings

Ingredients

16 cups water
4 cups dry wide egg noodles
10.75 oz. can cream of chicken soup
4 oz. cream cheese, cubed
1 cup sour cream
1 cup plain yogurt
1/4 cup whole milk
1 tbs. dried parsley flakes
1 tsp. onion powder
1/4 tsp. salt
2 cups cubed cooked chicken breast
1 cup crushed Ritz crackers
3 tbs. melted unsalted butter

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the noodles. Cook for 6 minutes or until the noodles are tender. Remove the pan from the heat and drain all the water from the noodles.

In a large bowl, add the cream of chicken soup, cream cheese, sour cream, yogurt, milk, parsley, flakes, onion powder and salt. Stir until combined. Add the chicken and stir until combined. Add the noodles to the bowl. Toss until combined.

Preheat the oven to 350°. Spray a 2 quart casserole dish with non stick cooking spray. Spoon the casserole into the dish. Sprinkle the cracker crumbs over the top of the casserole. Drizzle the butter over the crackers. Bake for 40 minutes or until the casserole is hot and bubbly. Remove from the oven and

serve.

Chicken & Italian Sausage Dinner Casserole

Makes 4 servings

Ingredients

5 medium potatoes, peeled & quartered
1 tsp. salt
1 tsp. dried oregano
1 tsp. paprika
1/2 tsp. garlic salt
8 oz. Italian sausage links, cooked & cut into 1" pieces
4 bone in skinless chicken breast, 8 oz. size
2 tbs. vegetable oil

Directions

Spray a 9 x 13 baking pan with non stick cooking spray. Preheat the oven to 400°. Spread the potatoes in the bottom of the baking pan. In a small bowl, add the salt, oregano, paprika and garlic salt. Stir until combined. Sprinkle half the seasonings over the potatoes.

Place the sausage pieces and chicken breast over the potatoes. Drizzle the vegetable oil over the chicken. Sprinkle the remaining seasonings over the chicken.

Cover the pan with aluminum foil. Bake for 55 minutes or until the chicken is tender and no longer pink and the potatoes are tender. Remove from the oven and let the chicken rest for 5 minutes before serving.

Homestyle Chicken Casserole

Makes 6 servings

Ingredients

16 cups water
8 oz. pkg. egg noodles
2 tsp. salt
8 tbs. unsalted butter
1/2 cup all purpose flour
2 cups chicken broth
1 cup whole milk
1/2 tsp. black pepper
1/2 tsp. poultry seasoning
2 cups shredded cooked chicken
8 oz. pkg. white button mushrooms, sliced
1 cup frozen green peas, thawed
1/2 cup chopped onion
2 tbs. chopped fresh parsley

Directions

In a large pan over medium heat, add the water. When the water is boiling, stir in the egg noodles and 1 teaspoon salt. Cook for 6 minutes or until the noodles are tender. Remove the pan from the heat and drain all the water from the noodles.

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. While the noodles are cooking, add the butter to a skillet over medium heat. When the butter melts, add the all purpose flour. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the chicken broth. Stir until the sauce thickens. Add the milk to the pan. Stir constantly and cook for 1 minute. Remove the pan from the heat and stir in 1 teaspoon salt, black pepper and poultry seasoning.

Add the chicken, mushrooms, green peas, onion and sauce to the noodles. Stir until combined and spread in the casserole dish. Bake for 30 minutes or until the casserole is hot and bubbly. Remove from the oven and sprinkle the parsley over the top.

Corn Chip Topped King Ranch Casserole

Makes 8 servings

Ingredients

5 tbs. vegetable oil
1 tbs. chili powder
1 tbs. cayenne pepper
1 tsp. salt
1/2 tbs. ground cumin
2 lbs. boneless skinless chicken thighs, cut into 1" cubes
1 cup diced onion
1 cup diced green bell pepper
2 garlic cloves, minced
8 corn tortillas, 6" size
8 oz. sliced cheddar cheese
10.75 oz. can cream of chicken soup
10.75 oz. can condensed cheddar cheese soup
10 oz. can diced tomatoes with green chiles
1 cup shredded Mexican cheese blend
2 cups corn chips

Directions

In a large bowl, add 3 tablespoons vegetable oil, chili powder, cayenne pepper, salt and cumin. Stir until combined. Add the chicken to the bowl. Toss until the chicken is coated in the oil and seasonings.

In a large skillet over medium heat, add 2 tablespoons vegetable oil. When the oil is hot, add the onions, green bell pepper and garlic. Saute for 6 minutes. Add the chicken to the skillet. Saute for 10 minutes or until the chicken is tender and no longer pink. Remove the skillet from the heat.

Preheat the oven to 375°. Spray a 9 x 13 baking pan with non stick cooking spray. The pan will be full after the casserole is added so place the pan on a large baking sheet to avoid drips. Cut the corn tortillas into quarters.

Spread half the chicken in the bottom of the pan. Spread half the corn tortillas over the chicken. Place half the cheddar cheese slices over the tortillas. Repeat the layering steps 1 more time. In a large bowl, add the cream of chicken soup, cheddar cheese soup and tomatoes with juice. Stir until combined and spread over the top of the casserole. Bake for 20 minutes.

Sprinkle the Mexican cheese blend and corn chips over the top. Bake for 10 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Chicken Cordon Bleu Casserole

Makes 6 servings

Ingredients

2 tbs. olive oil
1/2 cup chopped onion
2 tbs. all purpose flour
1 cup chicken broth
1/2 cup whole milk
1 cup shredded Swiss cheese
2 cups shredded cooked chicken
2 cups cooked rice
8 oz. cooked ham, diced
1/2 cup panko breadcrumbs
1/4 cup shredded Parmesan cheese
1 tbs. melted unsalted butter

Directions

Preheat the oven to 400°. In a 12” oven proof skillet over medium heat, add the olive oil. When the oil is hot, add the onion. Saute for 1 minute. Add the all purpose flour to the skillet. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the chicken broth. Stir until smooth and combined. Add the milk to the skillet. Stir constantly and cook until the sauce is smooth, combined and bubbly. Remove the skillet from the heat and stir in the Swiss cheese.

Add the chicken, rice and ham to the skillet. Stir until combined and spread the casserole evenly in the skillet. Sprinkle the breadcrumbs and Parmesan cheese over the top of the casserole. Drizzle the butter over the top. Bake for 20 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Hot Chicken Salad Casserole

Makes 4 servings

Ingredients

2 1/2 cups cubed cooked chicken breast
2 cups thinly sliced celery
8 oz. can sliced water chestnuts, drained
1/2 cup chopped almonds
1/3 cup chopped green bell pepper
2 oz. jar diced red pimentos, drained
2 tbs. finely chopped onion
2/3 cup shredded Swiss cheese
1 cup mayonnaise
2 tbs. lemon juice
1/2 tsp. salt
2 cups crushed potato chips

Directions

Preheat the oven to 350°. Spray an 8" square baking pan with non stick cooking spray. In a mixing bowl, add the chicken, celery, water chestnuts, almonds, green bell pepper, red pimentos, onion and 1/3 cup Swiss cheese. Stir until combined.

Add the mayonnaise, lemon juice and salt to the bowl. Stir until combined and spoon into the casserole dish. Bake for 20 minutes. Sprinkle 1/3 cup Swiss cheese and the potato chips over the top of the casserole. Bake for 15 minutes or until the casserole is hot and bubbly. Remove from the oven and let the casserole cool for 5 minutes before serving.

Cheesy Chicken & Rice Casserole

This quick casserole is a hearty meal to fix on busy nights.

Makes 4 servings

Ingredients

6 oz. pkg. Knorr chicken flavored rice
2 cups cubed cooked chicken
10.75 oz. can cream of celery soup
1/2 cup mayonnaise
1/2 tsp. Worcestershire sauce
1/4 tsp. black pepper
1 cup shredded cheddar cheese

Directions

Prepare the rice according to the package directions. Preheat the oven to 350°. Spray a 1 1/2 quart casserole dish with non stick cooking spray. In a mixing bowl, add the chicken, cream of celery soup, mayonnaise, Worcestershire sauce and black pepper. Stir until combined. Add the rice to the bowl. Stir until combined and add to the casserole dish.

Sprinkle the cheddar cheese over the top of the casserole. Bake for 20 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Potato Chip Topped Chicken Rice Casserole

Makes 6 servings

Ingredients

2 cups shredded cooked chicken breast
5 oz. pkg. chicken & broccoli rice mix (Knorr)
10.75 oz. can cream of chicken soup
10.75 oz. can cream of celery soup
1 red bell pepper, sliced
2 tbs. fresh lemon juice
1 cup shredded cheddar cheese
10 oz. bag potato chips, crushed

Directions

Preheat the oven to 400°. Spray a 9 x 13 baking pan with non stick cooking spray. In a large bowl, add the chicken breast, rice mix, cream of chicken soup, cream of celery soup, red bell pepper and lemon juice. Stir until combined and spread in the baking pan.

Sprinkle the cheddar cheese and potato chips over the top of the casserole. Bake for 30 minutes or until the rice is tender and the casserole hot and bubbly. Remove from the oven and serve.

Italian Chicken & Rice Casserole

Makes 4 servings

Ingredients

15 oz. can tomato sauce
1 1/3 cups water
1 cup dry long grain rice
1 tbs. dried oregano
1 zucchini, chopped
4 bone in chicken breast, 7 oz. each
Salt & black pepper to taste
2 cups shredded mozzarella cheese

Directions

Remove 1/4 cup tomato sauce from the can and place in a small bowl. Spray a 9 x 13 baking pan with non stick cooking spray. Add the remaining tomato sauce, water, rice, oregano and zucchini to the baking pan. Stir until combined. Place the chicken breast over the top.

Season the chicken with salt and black pepper to taste. Cover the pan with aluminum foil. Bake for 1 hour or until the rice is tender, the chicken is tender and no longer pink. Remove the aluminum foil from the pan. Spread the reserved 1/4 cup tomato sauce over the casserole. Sprinkle the mozzarella cheese over the casserole. Place the aluminum foil back over the pan. Bake for 10 minutes. Remove from the oven and let the chicken rest for 5 minutes before serving.

Creamy Cracker Topped Casserole

Makes 6 servings

Ingredients

2 lbs. cooked boneless skinless chicken breast, shredded
10.75 oz. can cream of celery soup
1 cup plain Greek yogurt
1 cup finely chopped celery
6 green onions, diced
1/2 tsp. black pepper
2 1/2 cups crushed Ritz crackers
4 tbs. melted unsalted butter

Directions

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. Add the chicken, cream of celery soup, yogurt, celery, green onions and black pepper to the pan. Stir until combined.

Sprinkle the cracker crumbs over the casserole. Drizzle the butter over the cracker crumbs. Bake for 30 minutes or until the casserole is bubbly and the topping is golden brown. Remove from the oven and serve.

Mushroom Sauce Topped Chicken Casserole

Makes 6 servings

Ingredients

2 cups soft breadcrumbs
2 cups chicken broth
4 beaten eggs
1 celery rib, chopped
4 oz. jar diced red pimentos, drained
2 tbs. finely chopped onion
1 tsp. salt
1/4 tsp. poultry seasoning
3 cups cubed cooked chicken
1 cup cooked rice
1 cup sliced fresh mushrooms
1/3 cup unsalted butter, cubed
3 tbs. all purpose flour
1/4 tsp. black pepper
1 1/2 cups whole milk

Directions

Spray an 8" square baking pan with non stick cooking spray. Preheat the oven to 350°. In a large mixing bowl, add the breadcrumbs, chicken broth, eggs, celery, red pimentos, onion, salt and poultry seasoning. Stir until combined. Add the chicken and rice to the bowl. Stir until combined and spread in the baking pan.

Bake for 55 minutes or until the casserole is set, bubbly and golden brown. Remove from the oven. About 10 minutes before the casserole is done, make the sauce. In a sauce pan over medium heat, add the mushrooms and butter.

Saute for 5 minutes.

Add the all purpose flour and black pepper to the pan. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the milk. Continue stirring and cook for 2 minutes or until the sauce thickens and bubbles. Remove the pan from the heat. Cut the the casserole into squares and spoon the mushroom sauce over each serving.

Zesty Chicken Broccoli & Rice Casserole

Makes 6 servings

Ingredients

2 cups dry instant rice
16 oz. pkg. frozen broccoli cuts, thawed
1 cup chopped onion
1 celery rib, chopped
2 tbs. minced fresh parsley
1 tsp. salt
6 boneless skinless chicken breast, 5 oz. size
10.75 oz. can cream of mushroom soup
3/4 cup Cheez Whiz
1/2 cup prepared Italian salad dressing
1/2 cup whole milk

Directions

Preheat the oven to 375°. Spray a 9 x 13 baking pan with non stick cooking spray. Spread the rice in the bottom of the baking pan. Place the broccoli, onion, celery and parsley over the rice. Sprinkle the salt over the top.

Place the chicken over the vegetables. In a mixing bowl, add the cream of mushroom soup, Cheez Whiz, Italian salad dressing and milk. Whisk until combined and pour over the top of the casserole. Do not stir.

Cover the pan with aluminum foil. Bake for 45 minutes. Remove the aluminum foil. Bake for 10-15 minutes or until the chicken is tender and no longer pink. Remove from the oven and let the chicken rest for 5 minutes before serving.

Ranch Chicken & Rice Bake

Makes 4 servings

Ingredients

2 cups dry instant rice
1 1/2 cups whole milk
1 cup water
1 envelope dry ranch salad dressing mix
1 lb. boneless skinless chicken breast, cut into 1/2' strips
1/4 cup melted unsalted butter
Paprika to taste

Directions

Spray a shallow 2 quart casserole dish with non stick cooking spray. Spread the rice in the bottom of the dish. In a small bowl, add the milk, water and ranch salad dressing mix. Whisk until combined. Remove 1/4 cup mixture and set aside for now. Pour the remaining liquid over the rice.

Place the chicken strips over the top of the rice. Drizzle the butter over the chicken. Pour the reserved 1/4 cup ranch mixture over the chicken. Sprinkle with paprika to taste. Cover the dish with a lid or aluminum foil.

Preheat the oven to 350°. Bake for 35-40 minutes or until the chicken is tender, no longer pink and the rice is tender. Remove from the oven and serve.

Classic Comfort Chicken & Rice Casserole

When I need comfort food, this is one of my go to casseroles.

Makes 4 servings

Ingredients

1 lb. boneless skinless chicken breast, cubed
1/2 cup finely chopped onion
1/2 cup finely chopped green bell pepper
1 tbs. vegetable oil
1 tbs. unsalted butter
10.75 oz. can cream of mushroom soup
1 cup water
3/4 cup dry long grain rice
1/2 tsp. salt
1/2 tsp. chili powder
1/4 tsp. black pepper
1/4 tsp. paprika

Directions

In a large skillet over medium heat, add the chicken, onion, green bell pepper and vegetable oil. Saute for 6 minutes or until the chicken is tender and no longer pink. Add the butter, cream of mushroom soup, water, rice, salt, chili powder, black pepper and paprika to the skillet. Stir until combined and bring to a boil. Remove the skillet from the heat.

Spray a 1 1/2 quart casserole dish with non stick cooking spray. Preheat the oven to 375°. Cover the dish with a lid or aluminum foil. Bake for 55 minutes or until the rice is tender and the casserole bubbly. Remove from the oven and serve.

Chicken Brown Rice Bake

Makes 6 servings

Ingredients

1 tbs. vegetable oil
6 boneless skinless chicken breast, 5 oz. size
3/4 cup chopped red bell pepper
3/4 cup chopped green bell pepper
1/2 cup chopped onion
1/2 cup chopped fresh mushrooms
1 garlic clove, minced
2 cups dry instant brown rice
2 cups chicken broth
1 1/2 cups frozen whole kernel corn, thawed
1/4 tsp. salt
1/8 tsp. black pepper
1/4 cup toasted slivered almonds
2 tbs. minced fresh parsley

Directions

In a large skillet over medium heat, add the vegetable oil. When the oil is hot, add the chicken. Cook for 4 minutes on each side or until the chicken is browned and no longer pink. Remove the chicken from the skillet.

Add the red bell pepper, green bell pepper, onion and mushrooms to the skillet. Saute for 7 minutes. Add the garlic to the skillet. Saute for 1 minute. Remove the skillet from the heat. Add the rice, chicken broth, corn, salt and black pepper to the skillet. Stir until combined.

Preheat the oven to 350°. Spray a 11 x 7 casserole dish with non stick cooking spray. Spoon the rice and vegetables into the casserole dish. Place the chicken over the top. Cover the dish with a lid or aluminum foil. Bake for

20 minutes. Remove the lid or aluminum foil from the dish.

Sprinkle the almonds and parsley over the casserole. Bake for 5 minutes or until the rice is tender and the liquid absorbed. Remove from the oven and let the chicken rest for 5 minutes before serving.

Golden Chicken Casserole

Makes 6 servings

Ingredients

2 cups cubed cooked chicken
20 oz. can unsweetened pineapple chunks, drained
12 oz. jar apricot fruit preserves
10.75 oz. can cream of chicken soup
8 oz. can water chestnuts, drained
3 cups hot cooked rice

Directions

Preheat the oven to 350°. Spray a 2 quart casserole dish with non stick cooking spray. In a large bowl, add the chicken, pineapple, apricot preserves, cream of chicken soup and water chestnuts. Stir until combined and spoon into the casserole dish.

Bake for 30 minutes or until the casserole is hot and bubbly. Remove from the oven and spoon the rice on a serving platter. Spoon the casserole over the rice and serve.

Chicken Parmesan Casserole

Makes 6 servings

Ingredients

4 cups shredded cooked chicken breast
28 oz. jar marinara sauce
8 oz. thinly sliced mozzarella cheese
1/2 cup grated Parmesan cheese
1 cup panko breadcrumbs
2 tbs. melted unsalted butter
1/2 tsp. salt
1/4 tsp. black pepper
1/4 tsp. dried crushed red pepper flakes
2 tsp. thinly sliced fresh basil

Directions

Preheat the oven to 350°. Spray an 8" square baking pan with non stick cooking spray. Add the chicken and marinara sauce to the pan. Stir until combined and spread in the pan. Place the mozzarella cheese slices over the chicken. Sprinkle the Parmesan cheese over the mozzarella cheese.

In a small bowl, add the panko breadcrumbs, butter, salt, black pepper and red pepper flakes. Stir until combined and sprinkle over the top of the casserole. Bake for 20-25 minutes or until the casserole is hot and bubbly. Remove from the oven and sprinkle the basil over the top.

Chicken Pizza Casserole

Makes 4 servings

Ingredients

4 quarts water
3 1/2 cups dry bow tie pasta
1 tbs. vegetable oil
1 cup sliced mushrooms
24 oz. jar spaghetti sauce
1 tsp. pizza seasoning blend
12 oz. boneless skinless chicken breast, quartered
1 cup shredded mozzarella cheese

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the pasta. Cook for 7 minutes or until the pasta is tender. Remove the pan from the heat and drain all the water from the pasta. Preheat the oven to 350°. Spray a 2 quart casserole dish with non stick cooking spray.

While the pasta is cooking, make the rest of the dish. In a skillet over medium heat, add the vegetable oil. When the oil is hot, add the mushrooms. Saute for 5 minutes. Add the spaghetti sauce and pizza seasoning blend. Stir until combined and remove the skillet from the heat.

Place half the pasta in the casserole dish. Spread half the sauce over the pasta. Place the chicken pieces over the sauce. Spread the remaining pasta over the chicken. Spread the remaining sauce over the top.

Cover the dish with aluminum foil. Bake for 50 minutes or until the chicken is tender, no longer pink and the casserole bubbly. Remove from the oven and remove the aluminum foil. Sprinkle the mozzarella cheese over the top. Let the casserole sit for 5 minutes before serving.

Black Bean Chicken Casserole

Makes 10 servings

Ingredients

1 1/2 cups chopped onion
1/2 cup chopped green bell pepper
1 tbs. vegetable oil
2 garlic cloves, minced
14 oz. can diced tomatoes
1/2 cup salsa
1 tsp. ground cumin
1/2 tsp. salt
1/2 tsp. dried oregano
1/4 tsp. black pepper
2 cans rinsed & drained black beans, 15 oz. size
3 cups cubed cooked chicken breast
8 corn tortillas, 6" size
1 1/2 cups shredded Mexican cheese blend

Directions

In a large sauce pan over medium heat, add the onion, green bell pepper and vegetable oil. Saute for 5 minutes. Add the garlic to the pan. Saute for 1 minute. Add the tomatoes with juice, salsa, cumin, salt, oregano and black pepper to the pan. Stir until combined. Add the black beans and chicken to the pan. Stir until combined and bring to a boil. Remove the pan from the heat.

Spray a 9 x 13 baking pan with non stick cooking spray. Preheat the oven to 350°. Place 4 corn tortillas in the bottom of the baking pan. The tortillas may overlap or go up the sides a little. Spread 1/3 of the chicken filling over the tortillas. Sprinkle 1 cup Mexican cheese blend over the filling.

Place the remaining tortillas over the cheese. Spread the remaining chicken filling over the tortillas. Cover the pan with aluminum foil. Bake for 25 minutes. Remove the aluminum foil from the pan. Sprinkle 1/2 cup Mexican cheese blend over the top. Bake for 10 minutes or until the cheese melts and the casserole is hot and bubbly. Remove from the oven and serve.

Chicken Tortilla Bake

Makes 6 servings

Ingredients

1 tbs. plus 1 tsp. olive oil
1 lb. boneless skinless chicken breast, cut into 1" cubes
1/2 tsp. ground cumin
1/4 tsp. salt
16 oz. can refried beans
14 oz. can diced tomatoes with green chiles, drained
8 flour tortillas, 8" size
11 oz. can Mexicorn, drained
2 cups shredded Colby Jack cheese

Directions

In a large skillet over medium heat, add 1 tablespoon olive oil. When the oil is hot, add the chicken breast. Sprinkle the cumin and salt over the chicken. Stir occasionally and cook for 5-6 minutes or until the chicken is no longer pink. Remove the skillet from the heat.

Preheat the oven to 350°. Spray a 11 x 7 casserole dish with non stick cooking spray. In a mixing bowl, add the refried beans and tomatoes. Stir until combined. Spread 1 cup bean tomato mixture in the bottom of the casserole dish. Tear the tortillas into 1" strips. Place 24 tortilla strips over the beans.

Spread half the corn, half the remaining bean mixture, half the chicken and 1 cup Colby Jack cheese over the top. Spread the remaining bean mixture over the top. Spread 24 tortillas strips over the bean mixture. Spread the remaining corn, chicken and 1 cup Colby Jack cheese over the top. Place the remaining tortilla strips over the top.

Brush 1 teaspoon olive oil over the strips. Bake for 25 minutes or until the casserole is hot and bubbly. The top tortilla strips should be browned. Remove from the oven and serve.

Cheddar Chicken Pie Casserole

Makes 6 servings

Ingredients

3 cups shredded cheddar cheese
3 cups chopped frozen broccoli, thawed & drained
1 1/2 cups cubed cooked chicken breast
2/3 cup finely chopped onion
1 1/3 cups whole milk
3 eggs
3/4 cup Bisquick
3/4 tsp. salt
1/4 tsp. black pepper

Directions

Preheat the oven to 400°. Spray a 10" pie pan with non stick cooking spray. In a large bowl, add 2 cups cheddar cheese, broccoli, chicken and onion. Stir until combined and spread in the bottom of the pie pan.

In a mixing bowl, add the milk, eggs, Bisquick, salt and black pepper. Whisk until combined and pour over the casserole. Do not stir. Bake for 35 minutes or until a knife inserted in the center of the casserole comes out clean. Sprinkle 1 cup cheddar cheese over the top of the casserole. Bake for 5 minutes. Remove from the oven and cool for 5 minutes before serving.

Cheese Biscuit Chicken Pie Casserole

Makes 6-7 servings

Ingredients

2 celery ribs, diced
2 carrots, diced
1/2 cup chopped onion
6 tbs. cold unsalted butter
1 3/4 cups all purpose flour
1 1/2 tsp. salt
1 1/2 cups whole milk
1 cup chicken broth
10.75 oz. can cream of mushroom soup
4 cups cubed cooked chicken
3/4 tsp. baking powder
2 cups shredded cheddar cheese

Directions

In a large skillet over medium heat, add the celery, carrots, onion and 3 tablespoons butter. Saute for 6 minutes or until the vegetables are tender. Add 1/4 cup all purpose flour, and 1/2 tsp. salt to the skillet. Stir constantly and cook for 1 minute. While constantly stirring, slowly add 1 cup milk and the chicken broth. Stir constantly and cook about 3 minutes or until the sauce thickens and bubbles.

Add the cream of mushroom soup and chicken to the skillet. Stir until combined and remove from the heat. Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. Spread the chicken filling in the baking pan.

In a mixing bowl, add 1 1/2 cups all purpose flour, baking powder and 1 teaspoon salt. Stir until combined. Add 3 tablespoons butter to the bowl. Using a pastry blender, cut the butter into the dry ingredients until you have coarse crumbs. Add 1/2 cup milk to the bowl. Stir with a fork until the dough is combined and a soft dough forms. Shape the dough into a ball.

Lightly flour your work surface. Roll the dough into a 12" x 10" rectangle. Sprinkle the cheddar cheese over the dough. Starting with a long side, roll the dough up like a jelly roll. With a sharp knife, cut the dough into 12 slices. Place the slices over the hot chicken filling. Bake for 35 minutes or until the biscuits are golden brown and the casserole hot and bubbly. Remove from the oven and serve.

Country Chicken Pot Pie Casserole

Makes 6 servings

Ingredients

2 tbs. unsalted butter
1 lb. boneless skinless chicken breast, cut into 1" pieces
3/4 tsp. salt
2 cups fresh green beans, cut into 1" pieces
1/2 cup chopped red bell pepper
1/2 cup thinly sliced celery
3 tbs. all purpose flour
1/2 cup chicken broth
1/2 cup half and half
1 tsp. dried thyme
1/2 tsp. dried sage
1 cup frozen pearl onions
1/2 cup frozen whole kernel corn
9" refrigerated pie crust

Directions

In a large skillet over medium heat, add the butter. When the butter melts, add the chicken. Stir constantly and cook for 3 minutes or until the chicken is no longer pink. Sprinkle the salt over the chicken. Add the green beans, red bell pepper and celery to the skillet. Saute for 3 minutes.

Sprinkle the all purpose flour over the chicken. Stir for 1 minute. Add the chicken broth, half and half, thyme and sage. Stir constantly and cook for 4 minutes or until the sauce thickens and bubbles. Add the onions and corn to the skillet. Stir until combined and remove the skillet from the heat.

Preheat the oven to 425°. Spray a 10" deep dish pie pan with non stick cooking spray. Spoon the filling into the pie pan. Lightly flour your work

surface. Roll the pie crust to a 11” circle. Place the pie crust over the top of the filling. Trim and flute the edges as desired.

Using a sharp knife, cut several slits in the top of the pie crust. Bake for 20 minutes or until the filling is bubbly and the pie crust golden brown. Remove from the oven and cool for 5 minutes before serving.

Turkey Meatball & Olive Casserole

Makes 6-8 servings

Ingredients

8 cups water
2 cups dry rotini pasta
8 oz. ground turkey
1/2 cup seasoned dry breadcrumbs
1 beaten egg
2 tsp. dried minced onion
2 tsp. Worcestershire sauce
1/2 tsp. dried Italian seasoning
1/2 tsp. salt
1/8 tsp. black pepper
1 tbs. vegetable oil
10.75 oz. can cream of celery soup
1/2 cup plain yogurt
3/4 cup pimento stuffed green olives, sliced
1 tbs. melted butter
Paprika to taste

Directions

In a sauce pan over medium heat, add the water. When the water is boiling, stir in the pasta. Cook for 7 minutes or until the pasta is tender. Remove the pan from the heat and drain all the water from the pasta.

While the pasta is cooking, make the meatballs. In a mixing bowl, add the turkey, 1/4 cup breadcrumbs, egg, dried onion, Worcestershire sauce, Italian seasoning, salt and black pepper. Using your hands, mix until combined. Form the meat into 1/2" meatballs using about a teaspoon meat.

In a large skillet over medium heat, add the vegetable oil. When the oil is hot,

add the meatballs. Cook for 5-6 minutes or until the meatballs are browned. The meatballs will not be cooked at this point. Remove the skillet from the heat. Remove the meatballs from the skillet and drain on paper towels.

In a large bowl, add the cream of celery soup and yogurt. Stir until combined. Add the pasta, meatballs and olives. Toss until combined. Spray a 2 quart casserole dish with non stick cooking spray. Preheat the oven to 350°. Spread the casserole in the baking dish. In a small bowl, add 1/4 cup breadcrumbs and butter. Stir until combined and sprinkle the breadcrumbs over the top of the casserole.

Sprinkle paprika to taste over the top. Cover the casserole dish with a lid or aluminum foil. Bake for 30 minutes. Remove the lid or aluminum foil from the dish. Bake for 10-15 minutes or until the casserole is bubbly and the meatballs fully cooked. Remove from the oven and serve.

Green Bean Turkey Casserole

Makes 6 servings

Ingredients

2 cups frozen cut green beans, thawed
1 1/2 cups cubed cooked turkey breast
10.75 oz. can cream of mushroom soup
1 cup shredded cheddar cheese
1/3 cup whole milk
3 cups hot mashed potatoes
1/2 cup crushed Cheez It crackers

Directions

Preheat the oven to 350°. Spray a 2 quart casserole dish with non stick cooking spray. In a large bowl, add the green beans, turkey breast, cream of mushroom soup, cheddar cheese and milk. Stir until combined and spoon into the casserole dish.

Cover the dish with aluminum foil. Bake for 20 minutes or until the green beans are tender. Spread the mashed potatoes over the top of the casserole. Sprinkle the Cheez It crackers over the top. Bake for 15 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Butternut Squash Turkey Casserole

Makes 4 servings

Ingredients

2 1/2 lb. butternut squash
3/4 cup finely chopped onion
2 tbs. unsalted butter
2 cups seasoned salad croutons
1/2 tsp. salt
1/2 tsp. poultry seasoning
1/2 tsp. black pepper
2 cups cubed cooked turkey
1 cup chicken broth
1/2 cup shredded cheddar cheese

Directions

Preheat the oven to 350°. Cut the squash in half lengthwise and remove the seeds. Add water to a 15 x 10 x 1 baking pan until the depth reaches 1/2" in the pan. Place the squash, cut sides down, on the baking pan. Bake for 45 minutes. Drain the water from the pan and turn the squash with the cut side up. Bake for 15 minutes or until the squash is tender. Remove from the oven.

Scoop the pulp from the squash and add to a large bowl. Mash until the squash is smooth. In a large skillet over medium heat, add the onion and butter. Saute for 4 minutes. Add the croutons, salt, poultry seasoning and black pepper to the skillet. Stir until combined and cook for 3 minutes or until the croutons are toasted.

Add the squash, turkey and chicken broth to the skillet. Stir until combined and cook for 3 minutes. Remove the skillet from the heat. Spray a 1 1/2 quart baking dish with non stick cooking spray. Spoon the filling into the baking dish. Bake for 20 minutes. Sprinkle the cheddar cheese over the top. Bake for

10 minutes or until the cheese and casserole are bubbly. Remove from the oven and serve.

Turkey Vegetable Casserole

Makes 6 servings

Ingredients

2 cups cubed cooked turkey breast
10 oz. pkg. frozen green peas, thawed
1 cup chopped celery
8 oz. can sliced water chestnuts, drained
2 tbs. chopped green bell pepper
1 tbs. chopped onion
10.75 oz. can cream of chicken soup
1/2 cup whole milk
1 cup shredded cheddar cheese
2 tbs. chicken broth
1 tbs. lemon juice
1/2 tsp. salt
2 slices white bread, cubed

Directions

In a mixing bowl, add the turkey breast, green peas, celery, water chestnuts, green bell pepper and onion. Stir until combined. In a sauce pan over medium heat, add the cream of chicken soup, milk, 1/2 cup cheddar cheese, chicken broth, lemon juice and salt. Stir until combined and cook only until hot. Remove from the heat.

Spray a 2 quart baking dish with non stick cooking spray. Spoon the turkey filling into the baking dish. Spoon the cream of chicken sauce over the turkey filling. Do not stir. Sprinkle the bread cubes over the top.

Preheat the oven to 375°. Bake for 25 minutes. Sprinkle 1/2 cup cheddar cheese over the bread cubes. Bake for 5 minutes. Remove from the oven and serve.

Turkey Spaghetti Casserole

Makes 6 servings

Ingredients

1 cup chopped onion
1 carrot, chopped
1 celery rib, chopped
1/3 cup sliced fresh mushrooms
1 tbs. unsalted butter
2 1/2 cups chicken broth
10.75 oz. can cream of mushroom soup
1/4 tsp. salt
1/4 tsp. black pepper
2 1/2 cups cubed cooked turkey breast
6 oz. pkg. spaghetti noodles, broken into 2" pieces
1/2 cup shredded Colby Jack cheese
1/2 tsp. paprika

Directions

Preheat the oven to 350°. Spray a 2 1/2 quart casserole dish with non stick cooking spray. In a skillet over medium heat, add the onion, carrot, celery, mushrooms and butter. Saute for 6 minutes or until the vegetables are tender. Remove from the heat.

In a large bowl, add the chicken broth, cream of mushroom soup, salt and black pepper. Stir until combined. Spread the turkey in the bottom of the casserole dish. Spread the spaghetti noodles over the turkey. Spread the vegetables over the noodles. Pour the soup mixture over the top. Do not stir.

Cover the casserole dish with a lid or aluminum foil. Bake for 1 hour or until the noodles are tender. Stir the casserole after 30 minutes. Remove the lid or aluminum foil from the dish. Sprinkle the Colby Jack cheese and paprika

over the top . Bake for 10 minutes. Remove from the oven and serve.

Mushroom Turkey Tetrazzini

Makes 8 servings

Ingredients

16 cups water
12 oz. pkg. spaghetti noodles, broken into 2" pieces
2 tsp. instant chicken bouillon granules
8 oz. sliced fresh mushrooms
2 tbs. unsalted butter
2 tbs. all purpose flour
1/4 cup chicken broth
3/4 tsp. lemon pepper seasoning
1/2 tsp. salt
1/8 tsp. ground nutmeg
1 cup evaporated milk
2/3 cup grated Parmesan cheese
4 cups cubed cooked turkey breast
1/4 tsp. paprika

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the spaghetti noodles. Cook for 6 minutes or until the noodles are tender. Remove from the heat. Pour 2 1/2 cups cooking liquid into a large bowl. Drain the rest of the water from the noodles.

Add the chicken bouillon to the cooking liquid. Stir until the bouillon dissolves. Spray a 9 x 13 baking pan with non stick cooking spray. Spread the noodles in the bottom of the pan. Preheat the oven to 375°.

In a large skillet over medium heat, add the mushrooms and butter. Saute for 6 minutes or until the mushrooms are tender. Sprinkle the all purpose flour over the mushrooms. Saute for 1 minute. While constantly stirring, slowly

add the reserved 2 1/2 cups cooking liquid and chicken broth to the skillet. Stir constantly and cook until the sauce thickens and bubbles.

Add the lemon pepper, salt and nutmeg to the skillet. Stir until combined and cook for 1 minute. Reduce the heat to low. While constantly stirring, slowly add the evaporated milk and 1/3 cup Parmesan cheese to the skillet. Stir until combined. Add the turkey to the skillet. Stir until combined and cook only until the turkey is hot. Remove the skillet from the heat.

Spoon the sauce over the noodles. Do not stir. Sprinkle the remaining Parmesan cheese and paprika over the top of the casserole. Cover the baking pan with aluminum foil. Bake for 25 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Leftover Turkey Casserole

Makes 4 servings

Ingredients

8 oz. sliced fresh mushrooms
1/2 cup chopped celery
5 tbs. unsalted butter
2 tbs. cornstarch
2 cups whole milk
2 cups cubed cooked turkey
2 cups cooked egg noodles
1/4 cup chicken broth
1 tsp. salt
1/2 tsp. dried thyme
1/8 tsp. white pepper
1/2 cup dry breadcrumbs

Directions

In a large skillet over medium heat, add the mushrooms, celery and 3 tablespoons butter. Saute for 6 minutes or until the vegetables are tender. In a small bowl, add the cornstarch and milk. Whisk until combined and add to the skillet. Stir constantly and cook for 1 minute or until the sauce thickens. Remove the skillet from the heat.

Add the turkey, egg noodles, chicken broth, salt, thyme and white pepper to the skillet. Stir until combined. Add 2 tablespoons butter to a small microwavable bowl. Microwave for 30 seconds or until the butter melts. Remove the bowl from the microwave and add the breadcrumbs. Toss until the breadcrumbs are coated in the butter.

Preheat the oven to 375°. Spray a 2 quart casserole dish with non stick cooking spray. Spoon the turkey filling into the dish. Sprinkle the

breadcrumbs over the top. Bake for 20-25 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Thanksgiving Turkey Casserole

Taste just like Thanksgiving dinner.

Makes 8 servings

Ingredients

6 potatoes, peeled & cubed
1 1/4 cups chopped celery
3/4 cup chopped onion
1/2 cup unsalted butter, cubed
6 cups unseasoned stuffing cubes
1 tsp. poultry seasoning
1/4 tsp. rubbed sage
1 cup chicken broth
4 cups cubed cooked turkey
2 cans cream of chicken soup, 10.75 oz. size
1 tsp. garlic powder
3/4 cup sour cream
4 oz. cream cheese, softened
1/2 tsp. black pepper
1/4 tsp. salt
1 1/2 cups shredded cheddar cheese

Directions

Add the potatoes to a large sauce pan over medium heat. Cover the potatoes with water and bring to a boil. Reduce the heat to medium low. Place a lid on the pan. Cook for 12-15 minutes or until the potatoes are tender. Remove the pan from the heat and drain all the water from the potatoes.

While the potatoes are cooking, add the celery, onion and butter to a skillet over medium heat. Saute for 5 minutes or until the vegetables are tender. Remove the skillet from the heat. Add the stuffing cubes, poultry seasoning

and rubbed sage to a large bowl. Toss until the stuffing cubes are coated in the seasonings.

Add the vegetables from the skillet and chicken broth to the bowl. Toss until combined. Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. In a large bowl, add the turkey, cream of chicken soups, garlic powder and 1/4 cup sour cream. Stir until combined.

Spread the stuffing in the baking pan. Spread the turkey filling over the stuffing. In a large bowl, add the cream cheese, black pepper, salt and 1/2 cup sour cream. Stir until smooth and creamy. Add the hot potatoes to the bowl. Mash until the potatoes are smooth. Spread the potatoes over the top of the casserole. Sprinkle the cheddar cheese over the top of the casserole.

Bake for 30 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Wild Rice Turkey Casserole

Makes 8 servings

Ingredients

1 tsp. instant chicken bouillon granules
1 cup hot water
8 oz. pkg. long grain & wild rice, prepared
3 1/2 cups cubed cooked turkey
1 1/2 cups chopped celery
10.75 oz. can cream of mushroom soup
8 oz. can sliced water chestnuts, drained
1/2 cup chopped onion
1/4 cup soy sauce
1 cup soft breadcrumbs
2 tbs. melted unsalted butter

Directions

In a large bowl, add the chicken bouillon and hot water. Stir until the bouillon dissolves. Add the rice, turkey, celery, cream of mushroom soup, water chestnuts, onion and soy sauce to the bowl. Stir until combined.

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. Spread the casserole in the baking pan. In a small bowl, add the breadcrumbs and butter. Toss until the breadcrumbs are coated in the butter. Sprinkle the breadcrumbs over the casserole. Bake for 55 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Mexican Turkey & Rice Casserole

Makes 6 servings

Ingredients

1 lb. ground turkey
1 1/2 cups chopped onion
1/2 cup chopped green bell pepper
1 garlic clove, minced
1 tsp. chili powder
1/2 tsp. salt
15 oz. can red kidney beans, rinsed & drained
14 oz. can diced tomatoes
1 cup water
2/3 cup dry long grain rice
1/3 cup sliced black olives
1/2 cup shredded cheddar cheese

Directions

Spray a large skillet with non stick cooking spray and place the skillet over medium heat. Add the turkey, onion and green bell pepper to the skillet. Stir frequently to break the meat into crumbles as it cooks. Cook for 8 minutes. Add the garlic to the skillet. Cook for 2 minutes or until the turkey is browned and no longer pink. Drain off any excess grease.

Add the chili powder, salt, kidney beans, tomatoes with juice, water, rice and black olives to the skillet. Stir until combined and bring to a boil. Remove the skillet from the heat.

Preheat the oven to 375°. Spray a 2 1/2 quart casserole dish with non stick cooking spray. Spoon the casserole into the dish. Cover the dish with a lid or aluminum foil. Bake for 50 minutes or until the rice is tender. Remove the lid or aluminum foil from the casserole dish. Sprinkle the cheddar cheese over

the top. Bake for 5 minutes. Remove from the oven and let the casserole rest for 5 minutes before serving.

Crunchy Chinese Turkey Casserole

Makes 6 servings

Ingredients

2 cans cream of mushroom soup, 10.75 oz. size
1/2 cup whole milk
4 cups cubed cooked turkey
2 celery ribs, thinly sliced
1/2 cup chopped onion
8 oz. can sliced water chestnuts, drained
1 tbs. soy sauce
3 oz. can chow mein noodles
1/2 cup slivered almonds

Directions

Preheat the oven to 350°. Spray a shallow 2 quart casserole dish with non stick cooking spray. In a mixing bowl, add the cream of mushroom soup, whole milk, turkey, celery, onion, water chestnuts and soy sauce. Stir until combined and spoon into the casserole dish.

Sprinkle the chow mein noodles and almonds over the top. Bake for 30 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Baked Turkey Mostaccioli Casserole

Makes 6 servings

Ingredients

16 cups water
8 oz. box dry mostaccioli pasta
8 oz. ground turkey
1/2 cup chopped onion
14 oz. can diced tomatoes
6 oz. can tomato paste
1/3 cup water
1 tsp. dried oregano
1/2 tsp. salt
1/8 tsp. black pepper
2 cups cottage cheese
1 tsp. dried marjoram
1 1/2 cups shredded mozzarella cheese
1/4 cup grated Parmesan cheese

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the pasta. Cook for 7 minutes or until the pasta is tender. Remove the pan from the heat and drain all the water from the pasta.

While the pasta is cooking, add the ground turkey and onion to a large skillet over medium heat. Stir frequently to break the meat into crumbles as it cooks. Cook for 6 minutes or until the turkey is browned and no longer pink. Drain the grease from the turkey.

Add the tomatoes with juice, tomato paste, water, oregano, salt and black

pepper to the skillet. Stir until combined and bring to a boil. Reduce the heat to low and place a lid on the skillet. Stir occasionally and simmer for 15 minutes. Remove the skillet from the heat.

In a small bowl, add the cottage cheese and marjoram. Stir until combined. Spread 1/2 cup meat sauce in the bottom of a 11 x 7 baking dish. Spread half the pasta over the sauce. Sprinkle 3/4 cup mozzarella cheese over the pasta. Spread the cottage cheese over the pasta.

Spread the remaining pasta over the top. Spread the remaining meat sauce over the pasta. Sprinkle 3/4 cup mozzarella cheese and the Parmesan cheese over the top. Bake for 30-35 minutes or until the cheeses melt and the casserole is hot and bubbly. Remove from the oven and let the casserole cool for 5 minutes before serving.

Turkey Spinach Casserole

Makes 6 servings

Ingredients

10.75 oz. can cream of chicken soup
1/2 cup mayonnaise
1/2 cup water
2 cups cubed cooked turkey breast
10 oz. pkg. frozen spinach, thawed & squeezed dry
3/4 cup dry instant brown rice
1 yellow squash, cubed
1/4 cup chopped red onion
1 tsp. ground mustard
1/2 tsp. dried parsley flakes
1/2 tsp. garlic powder
1/8 tsp. black pepper
1/4 cup grated Parmesan cheese
1/8 tsp. paprika

Directions

Preheat the oven to 350°. Spray a 2 1/2 quart shallow casserole dish with non stick cooking spray. In a mixing bowl, add the cream of chicken soup, mayonnaise and water. Stir until combined. Add the turkey breast, spinach, brown rice, yellow squash, onion, ground mustard, parsley flakes, garlic powder and black pepper. Stir until combined and spoon into the casserole dish.

Cover the dish with a lid or aluminum foil. Bake for 35 minutes or until the rice is tender. Remove the lid or aluminum foil from the casserole dish. Sprinkle the Parmesan cheese over the top of the casserole. Sprinkle the paprika over the Parmesan cheese. Bake for 10 minutes or until the cheese melts and the casserole is hot and bubbly. Remove from the oven and serve.

Lattice Topped Turkey Casserole

Makes 6 servings

Ingredients

14 oz. can chicken broth
2 cups diced red potatoes
2 celery ribs, chopped
1 1/2 cups chopped onion
1/2 cup water
2 tsp. instant chicken bouillon granules
1/2 tsp. dried crushed rosemary
1/4 tsp. garlic powder
1/4 tsp. dried thyme
1/8 tsp. black pepper
1/4 cup plus 3 tbs. all purpose flour
2/3 cup evaporated milk
3 cups frozen mixed vegetables, thawed & drained
2 cups cubed cooked turkey breast
1/4 cup whole wheat flour
1/2 tsp. baking powder
1/8 tsp. salt
4 tbs. whole milk
1 tbs. vegetable oil
Paprika to taste

Directions

In a large sauce pan over medium heat, add the chicken broth, potatoes, celery, onions, water, chicken bouillon, rosemary, garlic powder, thyme and black pepper. Stir until combined and bring to a boil. Reduce the heat to medium low. Place a lid on the pan. Simmer for 15 minutes or until the potatoes are tender. Remove the pan from the heat.

In a small bowl, add 3 tablespoons all purpose flour and the evaporated milk. Whisk until combined. Add to the potatoes. Stir until combined. Place the pan back on the stove over medium heat. Bring to a boil. Stir constantly and cook for 2 minutes. Add the mixed vegetables and turkey to the pan. Stir until combined and cook for 3 minutes. Remove the pan from the heat.

Pour the filling into an 8” square baking pan. Preheat the oven to 400°. In a mixing bowl, add 1/4 cup all purpose flour, whole wheat flour, baking powder and salt. Whisk until combined. Add 3 tablespoons whole milk and vegetable oil to the bowl. Stir until combined and a soft dough forms. Lightly flour your work surface. Roll the dough into a thin square. Cut the dough into strips. Place the dough strips over the casserole forming a lattice crust. Brush 1 tablespoon milk over the top of the crust.

Bake for 20-25 minutes or until the crust is golden brown and the casserole bubbly. Remove from the oven and let the casserole sit for 10 minutes before serving.

Italian Turkey Sausage Pasta Casserole

Makes 6 servings

Ingredients

12 cups water
2 cups dry rotini pasta
8 oz. ground beef
8 oz. Italian turkey sausage links, casings removed
1/2 cup finely chopped onion
1 garlic clove, minced
2 cans diced tomatoes, 14 oz. size
1/3 cup tomato paste
1/2 tsp. chili powder
1/4 tsp. dried oregano
1/8 tsp. salt
1/8 tsp. garlic powder
1/8 tsp. dried thyme
1/8 tsp. black pepper
2 oz. sliced turkey pepperoni
1 cup shredded mozzarella cheese

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the pasta. Cook for 6 minutes or until the pasta is tender. Remove the pan from the heat and drain all the water from the pasta.

While the pasta is cooking, add the ground beef to a skillet over medium heat. Break up the turkey sausage and add to the skillet. Add the onion to the skillet. Stir frequently to break the meats into crumbles as they cook. Cook for 10 minutes or until meats are browned and no longer pink. Add the garlic

to the skillet. Saute for 1 minute. Drain off the excess grease.

Add the tomatoes with juice, tomato paste, chili powder, oregano, salt, garlic powder, thyme and black pepper to the skillet. Stir until combined and bring to a boil. Reduce the heat to low. Stir occasionally and simmer for 5 minutes. Remove the skillet from the heat and add the pasta and turkey pepperoni to the skillet. Stir until combined.

Spray a 2 quart casserole dish with non stick cooking spray. Preheat the oven to 350°. Spread half the casserole into the dish. Sprinkle 1/2 cup mozzarella cheese over the top. Spread the remaining casserole over the cheese. Sprinkle 1/2 cup mozzarella cheese over the top. Bake for 20-25 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Chili Pasta Turkey Casserole

Makes 6 servings

Ingredients

12 cups water
8 oz. pkg. wagon wheel pasta
1 tsp. olive oil
1 lb. ground turkey
3/4 cup chopped onion
3/4 cup chopped green bell pepper
14 oz. can stewed tomatoes
8 oz. can tomato sauce
1/2 tsp. black pepper
1 tbs. chili powder
1/2 cup shredded cheddar cheese

Directions

In a sauce pan over medium heat, add the water. When the water is boiling, stir in the pasta. Cook for 6 minutes or until the pasta is tender. Remove the pan from the heat and drain all the water from the pasta.

In a skillet over medium heat, add the olive oil. When the oil is hot, add the turkey, onion and green bell pepper. Stir frequently to break the meat into crumbles as it cooks. Cook for 6-8 minutes or until the turkey is browned and no longer pink. Drain off any grease.

Add the tomatoes with juice, tomato sauce, black pepper and chili powder to the skillet. Stir constantly and cook for 2 minutes. Remove the skillet from the heat. Add the pasta to the skillet. Toss until combined.

Preheat the oven to 350°. Spray a 2 1/2 quart casserole dish with non stick cooking spray. Spoon the casserole into the dish. Sprinkle the cheddar cheese

over the top of the casserole. Bake for 20 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Add the chili powder to your taste. This is the amount my family likes.

Turkey Tortilla Casserole

Makes 4 servings

Ingredients

9 corn tortillas, 6" size
8 oz. ground turkey
1/2 cup chopped onion
3/4 cup taco sauce
4 oz. can diced green chiles, drained
1/2 cup thawed frozen whole kernel corn
1/2 cup shredded cheddar cheese
Sour cream to taste

Directions

Preheat the oven to 400°. Place the tortillas on a large baking sheet. Bake for 4 minutes. Turn the tortillas over and bake for 2 minutes or until the tortillas are crisp. Remove from the oven and cool before using.

In a skillet over medium heat, add the turkey and onion. Stir frequently to break the meat into crumbles as it cooks. Cook for 8 minutes or until the turkey is well browned and no longer pink. Drain off any excess grease. Add the taco sauce, green chiles and corn. Reduce the heat to low and stir until combined. Simmer for 5 minutes. Remove the skillet from the heat.

Break 3 tortillas up and spread on the bottom of a 1 1/2 quart casserole dish. Spoon half the turkey filling over the tortillas. Sprinkle 1/4 cup cheddar cheese over the filling. Repeat the layering step 1 more time.

Bake for 10 minutes or until the casserole is hot. Remove from the oven. Break the remaining 3 tortillas up and sprinkle over the top of the casserole. Serve with sour cream to taste.

Breakfast, Brunch & Egg Casseroles

Breakfast and brunch casseroles are some of the easiest casseroles to prepare. Many can be made ahead and refrigerated until ready to bake. Breakfast casseroles are a must for weekend breakfast and brunch. They also make great dinner meals.

Egg & Green Chile Rice Casserole

Makes 4 servings

Ingredients

3/4 cup dry instant brown rice
1/2 cup chopped green onions
1/2 tsp. ground cumin
4 oz. can diced green chiles, drained
1/4 tsp. salt
4 beaten eggs
1/2 cup shredded sharp cheddar cheese
1/4 cup pico de gallo
1 lime, quartered

Directions

Preheat the oven to 350°. Spray an 8" square baking dish with non stick cooking spray. Prepare the brown rice according to the package directions. Add the rice, green onions and cumin to the baking dish. Stir until combined and spread in the bottom of the baking dish.

Spoon the green chiles over the rice. Sprinkle the salt over the top. Pour the eggs over the rice and chiles. Do not stir. Bake for 30 minutes or until the center of the casserole is set. Sprinkle the cheddar cheese over the top. Bake for 3 minutes or until the cheese melts. Remove from the oven and let the casserole rest for 5 minutes. Cut into 4 pieces. Spoon the pico de gallo over each serving. Squeeze a lime quarter over each serving.

Feta Brunch Bake

Makes 4 servings

Ingredients

1 red bell pepper
2 pkgs. fresh baby spinach, 10 oz. size
6 eggs
1 1/2 cups crumbled feta cheese
1/2 cup chopped onion
2 tbs. chopped fresh parsley
1/4 tsp. dried dill
1/8 tsp. black pepper

Directions

Preheat the oven to the broiler position. Line a baking pan with aluminum foil. Place the red bell pepper on the baking pan. Turn frequently and broil for 15 minutes or until the red bell pepper is charred on all sides. Remove from the oven and place the pepper in a paper bag. Close the bag and let the pepper rest for 15 minutes.

Remove the skin and seeds from the pepper. Rinse the pepper under cold water. Chop the red bell pepper. In a sauce pan over medium heat, add the spinach. Cover the spinach with hot water and bring to a boil. Cook for 2 minutes or until the spinach wilts. Remove the pan from the heat and drain all the water from the pan. Cool the spinach for 10 minutes. Squeeze all the water from the spinach.

Preheat the oven to 400°. Spray a 1 quart baking dish with non stick cooking spray. Add the eggs to a mixing bowl. Whisk until the eggs are foamy. Add the red bell pepper, spinach, feta cheese, onion, parsley, dill and black pepper to the bowl. Stir until combined and pour into the baking dish.

Bake for 20 minutes or until the casserole is set in the center. Remove from the oven and cool for 5 minutes before serving.

Roasted Red Pepper & Sourdough Brunch Casserole

Makes 8 servings

Ingredients

3 cups sourdough bread cubes
12 oz. jar roasted red bell peppers, drained & cut into thin strips
1 cup shredded sharp cheddar cheese
1 cup shredded Monterey Jack cheese
1 cup cottage cheese
6 eggs
1 cup whole milk
1/4 cup chopped fresh cilantro
1/4 tsp. black pepper

Directions

Spray a 11 x 7 casserole dish with non stick cooking spray. Spread the sourdough bread cubes in the casserole dish. Place the red bell pepper strips over the bread. Sprinkle the cheddar and Monterey Jack cheese over the bread.

In a blender, add the cottage cheese, eggs and milk. Process until smooth and combined. Pour the eggs over the top of the casserole. Do not stir. Sprinkle the cilantro and black pepper over the top of the casserole. Cover the casserole dish with plastic wrap. Refrigerate at least 4 hours but not longer than 12 hours.

Remove the casserole from the refrigerator. Preheat the oven to 375°. Remove the plastic wrap from the casserole dish. Bake for 40 minutes or until the center of the casserole is set and the casserole is golden brown. Remove from the oven and let the casserole rest for 5 minutes before serving.

Cajun Brunch Casserole

Makes 6 servings

Ingredients

6 beaten eggs
2 cups whole milk
1 lb. bacon slices, cooked & crumbled
6 bread slices, cubed
1 potato, peeled & diced
1 cup shredded cheddar cheese
1/2 cup finely chopped onion
1 1/2 tsp. Cajun seasoning
1 tsp. salt

Directions

Spray a 11 x 7 casserole dish with non stick cooking spray. In a mixing bowl, add all the ingredients. Whisk until combined. Spoon the casserole into the dish. Cover the dish with plastic wrap. Refrigerate at least 8 hours but not more than 12 hours.

Remove from the refrigerator and remove the plastic wrap. Let the casserole sit at room temperature for 30 minutes. Preheat the oven to 350°. Bake for 45 minutes or until a knife inserted in the center of the casserole comes out clean. Remove from the oven and serve.

Supreme Egg Casserole

Makes 8 servings

Ingredients

2 tbs. unsalted butter
1/2 cup sliced mushrooms
12 beaten eggs
1 cup sour cream
10 bacon slices, cooked & crumbled

Directions

Preheat the oven to 350°. Spray an 8” square baking pan with non stick cooking spray. In a large skillet over medium heat, add the butter. When the butter melts, add the mushrooms. Saute for 5 minutes.

Add the eggs to the skillet. Stir and cook only until the eggs are softly scrambled. The eggs will not be done at this point. Remove the skillet from the heat and add the sour cream and bacon. Stir until combined and spoon into the baking pan.

Bake for 30 minutes or until the casserole is set in the center. Remove from the oven and let the casserole rest for 5 minutes before serving.

Mushroom & Onion Egg Casserole

Makes 6 servings

Ingredients

1 tbs. vegetable oil
4 oz. sliced fresh mushrooms
4 green onions, chopped
1 cup cottage cheese
6 eggs
1 cup sour cream
2 tbs. all purpose flour
1/2 tsp. salt
1/8 tsp. black pepper
1/8 tsp. Tabasco sauce

Directions

Preheat the oven to 350°. Spray a 1 quart casserole dish with non stick cooking spray. In a skillet over medium heat, add the vegetable oil. When the oil is hot, add the mushrooms and green onions. Saute for 5 minutes or until the vegetables are tender. Remove the skillet from the heat.

Add the cottage cheese to a blender. Process until almost smooth. Add the eggs, sour cream, all purpose flour, salt, black pepper and Tabasco sauce to the blender. Process until smooth and combined. Pour the eggs into the casserole dish. Stir in the mushrooms and green onions.

Bake for 40 minutes or until a knife inserted in the center of the casserole comes out clean. Remove from the oven and let the casserole rest for 5 minutes before serving.

Potato Egg Casserole

Makes 8 servings

Ingredients

3/4 cup chopped onion
3/4 cup chopped green bell pepper
3/4 cup chopped red bell pepper
3/4 cup chopped yellow bell pepper
2 tbs. unsalted butter
2 lbs. red potatoes, peeled, cooked & cut into 1/4" cubes
4 oz. can diced green chiles, drained
5 beaten eggs
1 cup evaporated milk
1 cup shredded Monterey Jack cheese
3/4 tsp. salt
1/4 tsp. black pepper
Salsa to taste

Directions

Spray a 2 quart casserole dish with non stick cooking spray. Preheat the oven to 400°. In a large skillet over medium heat, add the onion, green bell pepper, red bell pepper, yellow bell pepper and butter. Saute for 7 minutes or until the vegetables are tender. Add the potatoes and green chiles to the skillet. Stir until combined and remove the skillet from the heat.

Spread the vegetables from the skillet in the casserole dish. In a mixing bowl, add the eggs, evaporated milk, Monterey Jack cheese, salt and black pepper. Whisk until combined and pour over the vegetables and potatoes. Do not stir.

Bake for 35 minutes or until a knife inserted near the center of the casserole comes out clean. Remove from the oven and serve with salsa to taste.

Loaded Omelet Casserole

Makes 6 servings

Ingredients

1 cup diced onion
1 cup diced red bell pepper
1 lb. ground turkey
1 cup chopped kale
8 eggs
1 cup whole milk
1 cup Swiss cheese
1 tsp. salt
1 tsp. black pepper
1/2 tsp. dried crushed red pepper flakes

Directions

In a large skillet over medium heat, add the onion, red bell pepper and ground turkey. Stir frequently to break the turkey into crumbles as it cooks. Cook for 8 minutes or until the turkey is browned and no longer pink. Drain off any excess grease. Add the kale to the skillet. Saute for 4 minutes. Remove the skillet from the heat.

Preheat the oven to 375°. Spray a 9" square baking pan with non stick cooking spray. In a mixing bowl, add the eggs, milk, Swiss cheese, salt, black pepper and red pepper flakes. Whisk until combined. Add the turkey to the bowl. Stir until combined and spoon into the baking pan.

Bake for 30 minutes or until a knife inserted in the center of the casserole comes out clean. Remove from the oven and serve.

Mexican Ramen Breakfast Casserole

Makes 12 servings

Ingredients

3 pkgs. ramen noodles, any flavor
2 cups shredded cheddar cheese
10 beaten eggs
4 cups whole milk
1/4 cup chopped red bell pepper
2 tbs. chopped green onions
1 tbs. chopped fresh cilantro
1 tsp. salt
1/8 tsp. cayenne pepper
1/2 tsp. chili powder
1 avocado, sliced
1 cup salsa
Sour cream to taste, optional

Directions

Discard the flavor packet from the ramen noodles. Spray a 9 x 13 baking pan with non stick cooking spray. Cut each ramen noodle square horizontally into two pieces. Place the noodles in the bottom of the baking pan. Sprinkle the cheddar cheese over the noodles.

In a mixing bowl, add the eggs, milk, red bell pepper, green onions, cilantro, salt, cayenne pepper and chili powder. Whisk until combined and pour over the noodles. Cover the baking pan with plastic wrap. Refrigerate at least 6 hours but not more than 12 hours.

Remove the casserole from the refrigerator and remove the plastic wrap.

Preheat the oven to 350°. Bake for 50-55 minutes or until a knife inserted in the center of the casserole comes out clean. Remove from the oven and place the avocado slices over the casserole. Spoon the salsa over the casserole. Spoon sour cream to taste over each serving if desired.

Asparagus Egg Casserole

Makes 6 servings

Ingredients

4 cups water
1 lb. fresh asparagus, trimmed & cut into 1/2" pieces
6 beaten eggs
2 cups whole milk
6 bread slices, crust removed & cubed
1 cup shredded cheddar cheese
1 tsp. salt

Directions

In a sauce pan over medium heat, add the water. When the water is boiling, add the asparagus. Cook for 3 minutes. Remove the pan from the heat and drain all the water from the asparagus. Rinse the asparagus in cold water until chilled. Drain all the water from the asparagus and pat the asparagus dry with paper towels.

In a large bowl, add the asparagus, eggs, milk, bread cubes, cheddar cheese and salt. Stir until combined and the bread cubes are coated in the liquids. Spray a 2 quart baking dish with non stick cooking spray. Spoon the casserole into the baking dish. Cover the dish with aluminum foil. Refrigerate at least 8 hours but not more than 12 hours.

Remove the casserole from the refrigerator and remove the aluminum foil. Let the casserole sit at room temperature for 30 minutes. Preheat the oven to 350°. Bake for 45 minutes or until a knife inserted in the center of the casserole comes out clean. Remove from the oven and let the casserole rest for 10 minutes before serving.

Bacon, Egg & Cheese Hashbrown Casserole

Makes 8 servings

Ingredients

2 eggs
10.75 oz. can condensed cheddar cheese soup
1 cup evaporated milk
1 tbs. chopped fresh thyme
1/4 tsp. salt
1/4 tsp. black pepper
20 oz. pkg. refrigerated hashbrowns
6 bacon slices, cooked & chopped
1 cup shredded cheddar cheese
1 cup crushed cornflakes
2 tbs. melted unsalted butter

Directions

Preheat the oven to 350°. Spray an 8" square baking pan with non stick cooking spray. In a mixing bowl, add the eggs. Whisk until combined. Add the cheddar cheese soup, evaporated milk, thyme, salt and black pepper. Whisk until combined. Add the hashbrowns and bacon to the bowl. Stir until combined and pour into the baking pan.

Sprinkle the cheddar cheese over the top. In a small bowl, add the cornflakes and butter. Stir until the cornflakes are coated in the butter. Sprinkle over the top of the casserole. Bake for 1 hour or until the casserole is set in the center and browned. Remove from the oven and serve.

Bacon Hashbrown Casserole

Makes 12 servings

Ingredients

30 oz. pkg. refrigerated diced potatoes
16 oz. carton sour cream
10.75 oz. can cream of chicken soup
1 1/2 cups shredded sharp cheddar cheese
3/4 cup thinly sliced green onions
4 bacon slices, cooked crisp & crumbled
2 tsp. Tabasco sauce
1/4 tsp. garlic salt

Directions

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. In a mixing bowl, add all the ingredients. Stir until combined and spread in the baking pan.

Bake for 55 minutes or until the potatoes are tender and the casserole bubbly. Remove from the oven and stir before serving.

Cheddar Potato Breakfast Bake

Makes 6 servings

Ingredients

6 eggs
1/2 cup whole milk
3 1/2 cups frozen O'Brien potatoes, thawed
1 1/3 cups shredded cheddar cheese
1/2 cup chopped onion
4 tbs. crumbled cooked bacon
1/2 tsp. salt
1/2 tsp. salt free seasoning blend
1/4 tsp. chili powder
4 green onions, chopped

Directions

Spray an 8" square baking pan with non stick cooking spray. Preheat the oven to 350°. In a mixing bowl, add the eggs and milk. Whisk until combined. Add the potatoes, 1 cup cheddar cheese, onion, 2 tablespoons bacon, salt, salt free seasoning blend and chili powder. Whisk until combined and pour into the baking pan.

Bake for 45 minutes or until a knife inserted in the center of the casserole comes out clean. Sprinkle 1/3 cup cheddar cheese, 2 tablespoons bacon and the green onions over the top of the casserole. Bake for 4 minutes. Remove from the oven and let the casserole rest for 5 minutes before serving.

Southwest Sausage Breakfast Casserole

Makes 6-7 servings

Ingredients

1 lb. ground pork sausage
1 1/2 cups diced red bell pepper
1 cup chopped onion
15 oz. can chili with beans
1/2 tsp. salt
11 oz. can tomatillos, drained
4 oz. can diced green chiles, drained
1/2 cup sour cream
6 eggs
1/2 cup whole milk
1 cup shredded cheddar cheese
3 cups frozen hashbrowns
1 tsp. chili powder
1 tsp. ground cumin
1 avocado, diced

Directions

In a large skillet over medium heat, add the sausage, red bell pepper and onion. Stir frequently to break the sausage into crumbles as it cooks. Cook for 8 minutes or until the sausage is well browned and no longer pink. Drain off the excess grease.

Add the chili to the skillet. Stir until combined and cook for 1 minute. Remove the skillet from the heat. In a blender, add the salt, tomatillos, green chiles and sour cream. Process until combined. Add the eggs and milk to the blender. Process until combined. Add 1/2 cup cheddar cheese to the blender.

Pulse only until combined.

Preheat the oven to 375°. Spray a 9 x 13 baking pan with non stick cooking spray. Spread the sausage mixture in the bottom of the baking pan. Spread the hashbrowns over the sausage. Sprinkle the chili powder and cumin over the hashbrowns. Pour the egg mixture over the top. Do not stir. Sprinkle 1/2 cup cheddar cheese over the top of the casserole.

Bake for 45 minutes or until the casserole is set in the center and lightly browned. Remove from the oven and sprinkle the avocado over the top before serving.

Spicy Sausage Gravy Biscuit Casserole

Makes 6 servings

Ingredients

8 ct. can flaky biscuits
8 oz. ground pork sausage
2 tbs. unsalted butter
1/4 cup all purpose flour
3 cups whole milk
1/2 tsp. salt
1/4 tsp. black pepper
1/8 tsp. cayenne pepper

Directions

Preheat the oven to 400°. Spray a 11 x 7 casserole dish with non stick cooking spray. Remove the biscuits from the can and cut the biscuits into quarters. Place half the biscuits in the bottom of the casserole dish. Bake for 6-8 minutes or until the biscuits are browned.

While the biscuits are cooking, add the sausage to a skillet over medium heat. Stir frequently to break the sausage into crumbles as it cooks. Cook for 8 minutes or until the sausage is browned and no longer pink. Remove the sausage from the skillet and drain on paper towels. Drain off the grease.

Add the butter to the skillet. When the butter melts, add the all purpose flour. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the milk to the skillet. Continue stirring and cook for 2-3 minutes or until the gravy thickens. Add the sausage, salt, black pepper and cayenne pepper to the skillet. Stir until combined and remove the skillet from the heat.

Pour the gravy over the baked biscuits in the casserole dish. Place the remaining biscuits over the top of the casserole. Bake for 20 minutes or until the biscuits are done, browned and the casserole bubbly. Remove from the oven and serve.

Cheesy Sausage Crouton Casserole

Makes 8 servings

Ingredients

1 lb. ground pork sausage
5 oz. pkg. seasoned salad croutons
1 1/2 cups shredded cheddar cheese
1 cup shredded Swiss cheese
1 cup shredded Pepper Jack cheese
8 beaten eggs
2 cups half and half cream
1 1/2 cups whole milk
1 tbs. finely chopped onion
1 1/2 tsp. dry mustard
1/4 tsp. salt
1/4 tsp. black pepper

Directions

Spray a 9 x 13 baking pan with non stick cooking spray. In a large skillet over medium heat, add the sausage. Stir frequently to break the sausage into crumbles as it cooks. Cook for 8 minutes or until the sausage is browned and no longer pink. Remove the skillet from the heat and drain off all the excess grease.

Spread the croutons in the bottom of the baking pan. Sprinkle the cheddar cheese, Swiss cheese and Pepper Jack cheese over the croutons. Sprinkle the sausage over the cheeses. In a large bowl, add the eggs, half and half cream, milk, onion, dry mustard, salt and black pepper. Whisk until combined and pour over the top of the casserole. Do not stir.

Cover the pan with aluminum foil. Refrigerate at least 8 hours but not more than 12 hours. Remove the casserole from the refrigerator and let sit at room

temperature for 30 minutes. Preheat the oven to 350°. Remove the aluminum foil from the pan.

Bake for 40-45 minutes or until a knife inserted in the center of the casserole comes out clean. Remove from the oven and let the casserole rest for 5 minutes before serving.

Sausage Mushroom Soup Breakfast Bake

Makes 8 servings

Ingredients

1 lb. ground pork sausage
1/3 cup chopped onion
4 cups shredded Monterey Jack cheese
8 beaten eggs
10.75oz. can cream of mushroom soup

Directions

In a large skillet over medium heat, add the sausage and onion. Stir frequently to break the sausage into crumbles as it cooks. Cook for 7 minutes or until the sausage is browned and no longer pink. Remove the skillet from the heat and drain off the excess grease.

Preheat the oven to 400°. Spray a 9 x 13 baking dish with non stick cooking spray. Spread the sausage in the bottom of the baking dish. Sprinkle the Monterey Jack cheese over the sausage.

In a mixing bowl, add the eggs and cream of mushroom soup. Whisk until combined and pour over the top of the cheese. Do not stir. Bake for 30 minutes or until a knife inserted near the center of the casserole comes out clean. Remove from the oven and cool for 5 minutes before serving.

Broccoli Sausage Breakfast Bake

Makes 6 servings

Ingredients

8 oz. ground pork sausage
1 cup chopped fresh broccoli
2 cups shredded cheddar cheese
3 beaten eggs
1 1/4 cups whole milk
1/2 cup Bisquick

Directions

Preheat the oven to 350°. Spray a 9" pie plate with non stick cooking spray. In a skillet over medium heat, add the sausage. Stir frequently to break the sausage into crumbles as it cooks. Cook for 5 minutes or until the sausage is browned and no longer pink. Remove the skillet from the heat and drain all the grease from the sausage.

In a sauce pan over medium heat, add the broccoli. Cover the broccoli with water and bring to a boil. Cook for 4 minutes or until the broccoli is tender. Remove the pan from the heat and drain all the water from the broccoli.

Spread the sausage in the pie plate. Sprinkle the broccoli and cheddar cheese over the sausage. In a small bowl, add the eggs, milk and Bisquick. Stir until combined and pour over the top of the casserole. Do not stir.

Bake for 25 minutes or until a knife inserted in the center of the casserole comes out clean. Remove from the oven and serve.

Sausage Frittata Casserole

Makes 6-7 servings

Ingredients

3 cups frozen chunky hashbrowns
2 tsp. olive oil
1 red bell pepper, cut into thin strips
1 green bell pepper, cut into thin strips
12 oz. ground turkey breakfast sausage
1 red onion, peeled & cut into thin strips
1 garlic clove, minced
6 eggs
1/2 cup half and half
1 tsp. dried oregano
1 tsp. salt
1/2 tsp. black pepper
1 1/2 cups shredded Mexican cheese blend

Directions

Preheat the oven to 450°. Spray a 9 x 13 baking pan with non stick cooking spray. Add the chunky hashbrowns to the pan. Stir occasionally and bake for 20 minutes or until the potatoes are almost tender and begin to brown.

While the hashbrowns are cooking, add the olive oil to a large skillet over medium heat. When the oil is hot, add the red bell pepper, green bell pepper, turkey sausage and onion. Stir frequently to break the sausage into crumbles as it cooks. Cook for 8 minutes or until the sausage is browned and no longer pink. Add the garlic to the skillet. Saute for 1 minute. Remove the skillet from the heat and drain off any grease.

In a mixing bowl, add the eggs, half and half, oregano, salt and black pepper. Whisk until combined. Spoon the sausage over the potatoes. Pour the eggs

over the top. Do not stir. Sprinkle the Mexican cheese blend over the top. Bake for 25 minutes or until the casserole is set in the center and the potatoes tender. Remove from the oven and serve.

Mushroom Sausage Breakfast Casserole

Makes 8 servings

Ingredients

1 lb. ground pork sausage
10 slices bread, cubed
4 oz. can sliced mushrooms, drained
1/2 cup shredded cheddar cheese
1/2 cup shredded Swiss cheese
6 beaten eggs
1 cup whole milk
1 cup half and half cream
1 tsp. Worcestershire sauce
1/2 tsp. black pepper

Directions

In a large skillet over medium heat, add the sausage. Stir frequently to break the sausage into crumbles as it cooks. Cook for 8 minutes or until the sausage is well browned and no longer pink. Remove from the heat and drain off the excess grease.

Spray a 9 x 13 baking pan with non stick cooking spray. Spread the bread cubes in the baking pan. Spoon the sausage, mushrooms, cheddar cheese and Swiss cheese over the bread.

In a mixing bowl, add the eggs, milk, half and half cream, Worcestershire sauce and black pepper. Whisk until combined and pour over the top of the casserole. Cover the pan with aluminum foil. Refrigerate at least 8 hours but not more than 12 hours.

Remove the casserole from the refrigerator. Remove the aluminum foil. Let the casserole sit for 30 minutes at room temperature. Preheat the oven to 350°. Bake for 35-40 minutes or until a knife inserted in the center of the casserole comes out clean. Remove from the oven and let the casserole sit for 5 minutes before serving.

Sausage Potato Bake

This is one of our favorite breakfast meals.

Makes 6 servings

Ingredients

8 oz. ground pork sausage
3 large potatoes, peeled & thinly sliced
1/2 tsp. salt
1/4 tsp. black pepper
2 oz. jar diced red pimentos, drained
3 beaten eggs
1 cup whole milk
2 tbs. minced fresh chives
3/4 tsp. dried oregano

Directions

In a large skillet over medium heat, add the sausage. Stir frequently to break the sausage into crumbles as it cooks. Cook for 6 minutes or until the sausage is well browned and no longer pink. Remove from the heat and drain off the excess grease.

Preheat the oven to 375°. Spray an 8" square baking pan with non stick cooking spray. Spread half the sausage in the bottom of the pan. Place half the potatoes over the sausage. Sprinkle the salt and black pepper over the potatoes. Spread the remaining sausage over the potatoes. Sprinkle the red pimentos over the top.

In a mixing bowl, add the eggs, milk chives and oregano. Whisk until combined and pour over the top of the casserole. Do not stir. Cover the pan with aluminum foil. Bake for 45 minutes or until a knife inserted near the center of the casserole comes out clean. Remove the aluminum foil from the

pan. Bake for 10 minutes. Remove from the oven and let the casserole rest for 10 minutes before serving.

Sausage Hard Boiled Egg Bake

Makes 3 servings

Ingredients

8 oz. ground pork sausage
3 tbs. melted unsalted butter
2 tbs. all purpose flour
1/4 tsp. salt
1/4 tsp. black pepper
1 1/4 cups whole milk
2 cups frozen shredded hashbrowns
4 hard boiled eggs, peeled & sliced
1/2 cup crushed cornflakes
1/4 cup sliced green onion

Directions

In a skillet over medium heat, add the sausage. Stir frequently to break the sausage into crumbles as it cooks. Cook for 6 minutes or until the sausage is browned and no longer pink. Drain off any excess grease.

Add 2 tablespoons butter, all purpose flour, salt and black pepper to the sausage. Stir constantly and cook for 2 minutes. While constantly stirring, slowly add the milk. Stir constantly and bring to a boil. Cook for 2 minutes or until the gravy thickens. Stir in the hashbrowns and hard boiled eggs. Remove the skillet from the heat.

Spray a 1 quart casserole dish with non stick cooking spray. Preheat the oven to 350°. Spoon the casserole into the casserole dish. In a small bowl, add 1 tablespoon butter and the cornflakes. Toss until the cornflakes are coated in the butter. Sprinkle the cornflakes over the top of the casserole.

Bake for 25 minutes or until the casserole is hot and bubbly. Remove from

the oven and sprinkle the green onions over the top.

Italian Sausage Biscuit Casserole

Makes 10 servings

Ingredients

1 1/4 lbs. ground Italian sausage
2 cans refrigerated biscuits, 10 ct. size
1 1/3 cups chopped red bell pepper
8 beaten eggs
3/4 cup whole milk
1/2 cup minced fresh parsley
1 1/2 cups shredded Monterey Jack cheese
1 tbs. unsalted butter, melted
2 tsp. dried oregano

Directions

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. In a skillet over medium heat, add the sausage. Stir frequently to break the sausage into crumbles as it cooks. Cook for 8 minutes or until the sausage is browned and no longer pink. Remove the skillet from the heat and drain off the excess grease.

Remove the biscuits from 1 can of biscuits. Place the biscuits in the bottom of the baking pan. Spoon the sausage over the biscuits. Sprinkle the red bell pepper over the sausage.

In a large bowl, add the eggs, milk and parsley. Whisk until combined and pour over the top of the casserole. Do not stir. Sprinkle the Monterey Jack cheese over the casserole. Bake for 20 minutes.

Remove the biscuits from the remaining can of biscuits and place over the top of the casserole. In a small bowl, add the butter and oregano. Stir until combined and brush over the top of the biscuits. Bake for 15-20 minutes or

until the casserole is set in the center and the biscuits golden brown. Remove from the oven and let the casserole rest for 5 minutes before serving.

Salami Brunch Strata

Makes 8 servings

Ingredients

16 bread slices, crust removed
3 tbs. unsalted butter, softened
1 cup diced fresh tomato
1/4 cup diced green bell pepper
8 slices hard salami
2 cups shredded mozzarella cheese
6 beaten eggs
3 cups whole milk
1 tsp. dried basil
1/2 tsp. salt
1/2 tsp. dried Italian seasoning

Directions

Spread one side of each bread slice with the butter. Spray a 9 x 13 baking pan with non stick cooking spray. Place 8 bread slices, butter side up, in the pan. In a small bowl, add 1 tablespoon tomato and 1 tablespoon green bell pepper. Set aside for now.

Place 1 salami slice on each piece of bread in the pan. Sprinkle the remaining tomato and green bell pepper over the bread slices. Sprinkle the mozzarella cheese over the bread. Place the remaining bread slices, buttered side down, over the top of the casserole.

In a mixing bowl, add the eggs, milk, basil, salt and Italian seasoning. Whisk until combined and pour over the top of the casserole. Cover the pan with aluminum foil. Refrigerate at least 4 hours but not more than 8 hours. Remove the casserole from the refrigerator and remove the aluminum foil.

Let the casserole sit for 30 minutes at room temperature. Preheat the oven to 325°. Bake for 55 minutes or until a knife inserted in the center of the casserole comes out clean. Remove from the oven and sprinkle the reserved 1 tablespoon tomato and green bell pepper over the top. Let the casserole rest for 10 minutes before serving.

Spinach Ham Breakfast Casserole

Makes 8 servings

Ingredients

20 oz. pkg. refrigerated shredded hashbrowns
1 tbs. olive oil
10 oz. pkg. frozen chopped spinach, thawed & patted dry
4 oz. cubed Swiss cheese
4 oz. thinly sliced cooked ham, chopped
8 beaten eggs
1/2 cup whole milk
1 tbs. prepared pesto
1 cup Bisquick
1/4 tsp. salt
1/8 tsp. black pepper
1 1/2 cups shredded Asiago cheese
2 tbs. minced fresh basil

Directions

Preheat the oven to 350°. In a mixing bowl, add the hashbrowns and olive oil. Toss until the hashbrowns are coated in the oil. Spray a 9 x 13 baking pan with non stick cooking spray. Press the hashbrowns in the bottom of the baking pan to form a crust. Bake for 25 minutes or until the hashbrowns are golden brown.

In a mixing bowl, add the spinach and Swiss cheese. Stir until combined and spread over the hashbrowns. Sprinkle the ham over the top. Add the eggs, milk and pesto to the mixing bowl. Whisk until combined. In a separate bowl, add the Bisquick, salt and black pepper. Whisk until combined and add to the eggs. Add the Asiago cheese to the bowl. Stir until combined and pour over the top of the casserole.

Bake for 25 minutes or until a knife inserted in the center of the casserole comes out clean. Remove from the oven and sprinkle the basil over the top. Let the casserole sit for 5 minutes before serving.

Ham & Biscuits Breakfast Casserole

Makes 6 servings

Ingredients

1 tbs. vegetable oil
2 cups diced cooked ham
1/2 cup chopped onion
1/4 cup chopped green bell pepper
2 1/4 cups plus 1 tbs. all purpose flour
10.75 oz. can cream of chicken soup
1 1/3 cups whole milk
1 tbs. baking powder
1/2 tsp. salt
4 tbs. unsalted butter
3/4 cup plus 1 tbs. whole milk

Directions

Preheat the oven to 450°. Spray a 9" square baking pan with non stick cooking spray. In a skillet over medium heat, add the vegetable oil. When the oil is hot, add the ham. Saute for 2 minutes. Add the onion and green bell pepper to the skillet. Saute for 4 minutes.

Add 1/4 cup all purpose flour to the skillet. Stir constantly and cook for 1 minute. Add the cream of chicken soup and 1 1/3 cups milk to the skillet. Stir constantly and cook for 2-3 minutes or until the gravy thickens and bubbles. Remove the skillet from the heat and spoon into the baking pan.

In a mixing bowl, add 2 cups all purpose flour, baking powder and salt. Stir until combined. Add the butter to the bowl. Using a pastry blender, cut the butter into the dry ingredients until you have coarse crumbs. Add 3/4 cup milk to the bowl. Stir until combined and a soft dough forms.

Sprinkle your work surface with 1 tablespoon all purpose flour. Place the dough on your surface. Knead 3 times or until the dough is smooth. Roll the dough to 1/2" thickness. Using a 2" biscuit cutter, cut out the biscuits. Roll the dough scraps and cut out the remaining biscuits. You need 8 biscuits total for the casserole. Place the biscuits over the top of the gravy.

Brush the biscuits with 1 tablespoon milk. Bake for 20 minutes or until the biscuits are done and golden brown. Remove from the oven and serve.

Note: You can substitute canned biscuits or your favorite biscuit recipe if desired.

Eggs Benedict Casserole

Makes 6 servings

Ingredients

6 eggs
1 cup half and half
3 green onions, chopped
1 tsp. salt
1 lb. cooked ham steak, diced
6 English muffins, toasted & cubed
1/2 tsp. paprika
1 cup prepared hollandaise sauce

Directions

Spray a 9 x 13 baking pan with non stick cooking spray. In a mixing bowl, add the eggs, half and half, green onions and salt. Whisk until combined. Spread half the ham in the bottom of the baking pan. Spread half the English muffins over the ham. Spread the remaining ham over the English muffins. Spread the remaining muffins over the top. Pour the egg mixture over the top of the casserole. Do not stir but make sure the muffin cubes are coated in the eggs.

Cover the pan with aluminum foil. Refrigerate at least 8 hours but not more than 12 hours. Remove the pan from the refrigerator and let the casserole sit at room temperature for 30 minutes. Preheat the oven to 375°. Bake for 40 minutes.

Remove the aluminum foil from the pan. Sprinkle the paprika over the top. Bake for 10-15 minutes or until the casserole is set and lightly browned. Remove from the oven and drizzle the hollandaise sauce over the top.

Two Cheese Ham Souffle Bake

Makes 8 servings

Ingredients

16 slices day old bread, crust removed & cubed
1 lb. cooked ham, cubed
2 cups shredded cheddar cheese
1 cup shredded Swiss cheese
6 beaten eggs
3 cups whole milk
1/2 tsp. onion powder
1/2 tsp. ground mustard
1/8 tsp. black pepper
Pinch of cayenne pepper
1 1/2 cups finely crushed cornflakes
3 tbs. melted unsalted butter

Directions

Spray a 9 x 13 baking pan with non stick cooking spray. Spread half the bread cubes in the bottom of the pan. Sprinkle the ham, cheddar cheese and Swiss cheese over the bread cubes. Sprinkle the remaining bread cubes over the top.

In a mixing bowl, add the eggs, milk, onion, powder, ground mustard, black pepper and cayenne pepper. Whisk until combined and pour over the top of the bread. Cover the pan with plastic wrap. Refrigerate at least 8 hours but not more than 12 hours.

Remove the casserole from the refrigerator and remove the plastic wrap. Let the casserole sit for 30 minutes at room temperature. Preheat the oven to 375°. Sprinkle the cornflakes over the top of the casserole. Drizzle the butter over the cornflakes.

Bake for 40 minutes or until a knife inserted in the center of the casserole comes out clean. Remove from the oven and let the casserole rest for 10 minutes before serving.

Ham Tortilla Breakfast Casserole

Makes 4-5 servings

Ingredients

1 cup sliced fresh mushrooms
1 cup chopped onion
1/2 chopped green bell pepper
1/4 cup unsalted butter, cubed
6 beaten eggs
1/4 cup whole milk
1/4 tsp. black pepper
1 cup cubed cooked ham
10.75 oz. can cream of mushroom soup
10 warm flour tortillas, 8" size
1 1/2 cups shredded cheddar cheese

Directions

In a large skillet over medium heat, add the mushrooms, onion, green bell pepper and butter. Saute for 5 minutes or until the vegetables are tender. In a mixing bowl, add the eggs, milk, black pepper and ham. Whisk until combined and add to the skillet.

Stir constantly and cook about 4-5 minutes or until the eggs are set. Remove the skillet from the heat. Spray a 9 x 13 baking pan with non stick cooking spray. Spread half the cream of mushroom soup in the bottom of the pan. Spread 3 tablespoons egg filling down the center of each tortilla. Sprinkle 1 tablespoon cheddar cheese over the egg filling in each tortilla. Roll the tortillas up and place with the seam side down in the baking dish.

Spread the remaining cream of mushroom soup over the top of the tortillas. Sprinkle the remaining cheddar cheese over the soup. Preheat the oven to 350°. Bake for 20 minutes or until the casserole is hot and bubbly. Remove

from the oven and serve.

Ham Enchilada Breakfast Bake

Makes 8 servings

Ingredients

2 cups chopped shaved deli ham
1/2 cup chopped green onion
1/2 cup chopped green bell pepper
10 oz. pkg. frozen spinach, thawed & patted dry
4 oz. can diced green chiles, drained
1 1/4 cups shredded cheddar cheese
1 1/4 cups shredded Monterey Jack cheese
8 flour tortillas, 6" size
6 beaten eggs
2 1/2 cups half and half cream
2 tbs. all purpose flour
1/4 tsp. garlic powder
1/4 tsp. salt
3 drops Tabasco sauce

Directions

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. In a mixing bowl, add the ham, green onion, green bell pepper, spinach and green chiles. Stir until combined.

In a separate bowl, add the cheddar cheese and Monterey Jack cheese. Stir until combined. Spoon 1/4 cup ham filling down the center of each tortilla. Sprinkle 2 tablespoons cheese mixture over the filling. Roll the tortillas up. Place the enchiladas, seam side down, in the baking pan.

In a mixing bowl, add the eggs, half and half cream, all purpose flour, garlic powder, salt and Tabasco sauce. Whisk until combined and pour over the enchiladas. Sprinkle the remaining ham filling over the top. Cover the pan

with aluminum foil.

Bake for 50 minutes. Remove the aluminum foil from the pan. Sprinkle the remaining cheese mixture over the top. Bake for 5 minutes or until the cheese melts. Remove from the oven and serve.

Ham Broccoli Brunch Casserole

Makes 8 servings

Ingredients

8 oz. loaf day old French bread, cubed
1/2 cup melted unsalted butter
2 cups shredded cheddar cheese
2 cups chopped frozen broccoli, thawed
2 cups cubed cooked ham
4 beaten eggs
2 cups whole milk
1/4 tsp. black pepper

Directions

Spray a 9 x 13 baking pan with non stick cooking spray. Add the bread and butter to a mixing bowl. Toss until the bread cubes are coated in the butter. Spread half the bread cubes in the bottom of the pan. Sprinkle 1 cup cheddar cheese, 1 cup broccoli and 1 cup ham over the bread cubes. Repeat the layering steps 1 more time using the remaining bread, cheddar cheese, broccoli and ham.

In a mixing bowl, add the eggs, milk and black pepper. Whisk until combined and pour over the top of the casserole. Cover the pan with aluminum foil. Refrigerate at least 8 hours but not more than 12 hours.

Remove the casserole from the refrigerator and remove the aluminum foil. Let the casserole sit for 30 minutes at room temperature. Preheat the oven to 350°. Bake for 35-40 minutes or until a knife inserted near the center of the casserole comes out clean. Remove from the oven and let the casserole rest for 5 minutes before serving.

Cheesy Breakfast Ham Casserole

Makes 8 servings

Ingredients

5 cups cubed bread
2 cups cubed cooked ham
1/4 cup chopped green bell pepper
2 tbs. chopped onion
2 cups shredded cheddar cheese
1 cup shredded Pepper Jack cheese
10.75 oz. can cream of chicken soup
1 1/3 cups whole milk
4 beaten eggs
1 cup mayonnaise
1/2 tsp. black pepper
Pinch of cayenne pepper
2 tbs. melted unsalted butter
2 tbs. minced fresh parsley

Directions

Spray a 9 x 13 baking pan with non stick cooking spray. Spread 3 1/2 cups bread cubes in the bottom of the pan. Sprinkle the ham, green bell pepper, onion, cheddar cheese and Pepper Jack cheese over the bread cubes.

In a mixing bowl, add the cream of chicken soup and milk. Whisk until combined. Add the eggs, mayonnaise, black pepper and cayenne pepper. Whisk until combined and pour over the top of the casserole. Cover the pan with aluminum foil. Refrigerate at least 8 hours but not more than 12 hours.

Remove the casserole from the refrigerator. Remove the aluminum foil. Let the casserole sit for 30 minutes at room temperature. Preheat the oven to 350°. In a mixing bowl, add 1 1/2 cups bread cubes and the butter. Toss until

the bread cubes are coated in the butter. Sprinkle the bread cubes over the top of the casserole.

Bake for 40-45 minutes or until a knife inserted in the center of the casserole comes out clean. Remove from the oven and sprinkle the parsley over the top. Let the casserole sit for 5 minutes before serving.

Green Chile Breakfast Casserole

Makes 4 servings

Ingredients

6 slices whole wheat bread, cubed
1/2 cup shredded Mexican cheese blend
4 oz. can chopped green chiles, drained
4 beaten eggs
4 egg whites
2 cups whole milk
1 tsp. ground mustard
1/2 tsp. salt
1/8 tsp. black pepper

Directions

Spray a 1 1/2 quart baking dish with non stick cooking spray. Spread half the bread cubes in the bottom of the baking dish. Sprinkle 1/4 cup Mexican cheese blend and half the green chiles over the bread cubes. Repeat the layering steps using the remaining bread, Mexican cheese blend and green chiles.

In a large mixing bowl, add the eggs, egg whites, milk, ground mustard, salt and black pepper. Whisk until combined and pour over the top of the casserole. Do not stir. Cover the baking dish with a lid or aluminum foil. Refrigerate at least 8 hours but not more than 12 hours.

Remove the casserole from the refrigerator and let sit at room temperature for 30 minutes. Remove the lid or aluminum foil. Preheat the oven to 350°. Bake for 1 hour or until a knife inserted in the center of the casserole comes out clean. Remove from the oven and let the casserole rest for 5 minutes before serving.

Puffed Green Chile Brunch Casserole

Makes 12 servings

Ingredients

10 eggs
1/2 cup all purpose flour
1 tsp. baking powder
1/2 tsp. salt
4 cups shredded Monterey Jack cheese
2 cups cottage cheese
4 oz. can diced green chiles, drained

Directions

Spray a 9 x 13 baking pan with non stick cooking spray. Preheat the oven to 350°. In a mixing bowl, add the eggs. Using a mixer on medium speed, beat for 3 minutes or until the eggs are lemon colored.

In a small bowl, add the all purpose flour, baking powder and salt. Whisk until combined and slowly add to the eggs. Mix until combined. Add the Monterey Jack cheese, cottage cheese and green chiles to the bowl. Mix only until combined and pour into the baking pan.

Bake for 35 minutes or until a knife inserted in the center of the casserole comes out clean. Remove from the oven and let the casserole sit for 5 minutes before serving.

Vegetable Breakfast Strata

Makes 6-10 servings

Ingredients

12 slices white bread
6 slices mozzarella cheese, 1 oz. size
15 thin slices fresh tomato
8 oz. jar sliced mushrooms, drained
3 tbs. dried minced onion
1/4 cup all purpose flour
3/4 tsp. dried oregano
1/2 tsp. salt
1/2 tsp. dried basil
1/4 tsp. garlic powder
1/4 tsp. cayenne pepper
1/8 tsp. black pepper
3 cups whole milk
5 beaten eggs
1/2 cup grated Parmesan cheese

Directions

Spray a 9 x 13 baking pan with non stick cooking spray. Place 6 bread slices in the bottom of the baking pan. Place a mozzarella cheese slice over each piece of bread in the pan. Place the tomatoes over the mozzarella cheese. Spread the mushrooms over the tomatoes. Sprinkle the minced onion over the top. Place the remaining 6 bread slices over the top.

In a mixing bowl, add the all purpose flour, oregano, salt, basil, garlic powder, cayenne pepper, black pepper, milk and eggs. Whisk until combined and pour over the top of the bread. Sprinkle the Parmesan cheese over the bread.

Cover the pan with plastic wrap. Refrigerate at least 8 hours but not more than 12 hours. Remove from the refrigerator and remove the plastic wrap. Let the casserole sit at room temperature for 30 minutes. Preheat the oven to 325°.

Bake for 1 to 1 1/4 hours or until a knife inserted in the center of the casserole comes out clean. Remove from the oven and let the casserole rest for 10 minutes before serving.

Artichoke Egg Casserole

Makes 8 servings

Ingredients

4 jars marinated artichoke hearts, 6 oz. size
1/2 cup chopped green onion
1 tbs. vegetable oil
3 garlic cloves, minced
8 beaten eggs
4 oz. jar sliced mushrooms, drained
3 cups shredded cheddar cheese
1 cup crushed Ritz crackers

Directions

Drain the artichokes but save 1/2 cup liquid. Slice the artichokes. In a skillet over medium heat, add the green onions and vegetable oil. Saute for 4 minutes. Add the garlic to the skillet. Saute for 2 minutes. Remove the skillet from the heat.

In a mixing bowl, add the artichokes, eggs, mushrooms, cheddar cheese, green onions and 1/2 cup reserved artichoke liquid. Stir until combined. Spray a 9 x 13 baking pan with non stick cooking spray. Preheat the oven to 350°. Spoon the casserole in the pan. Sprinkle the cracker crumbs over the top.

Bake for 35-40 minutes or until a knife inserted in the center of the casserole comes out clean. Remove from the oven and let the casserole sit for 5 minutes before serving.

Vegetable Breakfast Casserole

Makes 8 servings

Ingredients

2 red bell peppers, julienned
1 yellow bell pepper, julienned
1 large red onion, peeled & sliced
3 tbs. olive oil
3 garlic cloves, minced
2 yellow summer squash, thinly sliced
2 medium zucchini, thinly sliced
8 oz. fresh mushrooms, sliced
8 oz. cream cheese, softened
1/4 cup heavy whipping cream
2 tsp. salt
1 tsp. black pepper
6 eggs
8 bread slices, cubed
2 cups shredded Swiss cheese

Directions

In a large skillet over medium heat, add the red bell peppers, yellow bell peppers, onion and 1 tablespoon olive oil. Saute for 5 minutes. Add the garlic to the skillet. Saute for 1 minute. Remove the vegetables from the skillet and place in a mixing bowl.

Add 2 tablespoons olive oil to the skillet. When the oil is hot, add the yellow squash, zucchini and mushrooms. Saute for 5 minutes or until the vegetables are tender. Remove the skillet from the heat. Drain any liquid from the vegetables and pat the vegetables dry with paper towels. Add the vegetables to the bowl with the peppers and onion.

In a mixing bowl, add the cream cheese, heavy whipping cream, salt and black pepper. Whisk until smooth and combined. Add the eggs to the bowl. Whisk until combined. Add the vegetables, half the bread cubes and Swiss cheese to the bowl. Stir until combined and the bread is coated in the liquids.

Spray a 10” springform pan with non stick cooking spray. Place the pan on a baking sheet. Preheat the oven to 325°. Spoon the casserole into the pan. Sprinkle the remaining bread cubes over the top. Bake for 1 hour or until a knife inserted in the center of the casserole comes out clean. Remove from the oven and let the casserole rest for 10 minutes. Run a knife around the edges of the pan to loosen the casserole from the pan. Remove the sides and serve.

Meatless Sausage Egg Bake

Makes 8 servings

Ingredients

1/2 cup chopped onion
1/2 cup chopped green bell pepper
1/2 cup chopped red bell pepper
2 tsp. vegetable oil
12 egg whites
6 beaten eggs
1 cup whole milk
16 oz. pkg. frozen shredded hashbrowns, thawed
8 oz. pkg. frozen meatless sausage crumbles, thawed
1 cup shredded cheddar cheese
1 tsp. salt
1/2 tsp. black pepper

Directions

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. In a skillet over medium heat, add the onion, green bell pepper, red bell pepper and vegetable oil. Saute the vegetables for 5 minutes. Remove the skillet from the heat.

In a large mixing bowl, add the egg whites, eggs and milk. Whisk until combined. Add the hashbrowns, sausage crumbles, vegetables, cheddar cheese, salt and black pepper. Whisk until combined and pour into the baking pan.

Bake for 35-40 minutes or until a knife inserted in the center of the casserole comes out clean. Remove from the oven and let the casserole rest for 5 minutes before cutting.

Turkey Broccoli Brunch Casserole

Makes 6 servings

Ingredients

1 1/2 cups whole milk
10.75 oz. can cream of chicken soup
8 oz. carton egg substitute
1/4 cup sour cream
1/2 tsp. black pepper
1/4 tsp. poultry seasoning
1/8 tsp. salt
2 1/2 cups cubed cooked turkey breast
16 oz. pkg. frozen chopped broccoli, thawed & drained
2 cups seasoned stuffing cubes
1 cup shredded cheddar cheese

Directions

Preheat the oven to 350°. Spray a 9 x 13 casserole dish with non stick cooking spray. In a large mixing bowl, add the milk, cream of chicken soup, egg substitute, sour cream, black pepper, poultry seasoning and salt. Whisk until combined.

Add the turkey, broccoli, stuffing cubes and 3/4 cup cheddar cheese to the bowl. Stir until combined. Spoon into the casserole dish. Bake for 35 minutes. Sprinkle 1/4 cup cheddar cheese over the top. Bake for 5-10 minutes or until a knife inserted near the center of the casserole comes out clean. Remove from the oven and cool for 5 minutes before serving.

Cheesy Shrimp Brunch Casserole

Makes 6 servings

Ingredients

6 beaten eggs
2 1/2 cups whole milk
2 tbs. minced fresh parsley
3/4 tsp. dry mustard
1/2 tsp. salt
10 bread slices, crust removed & cubed
2 cups thawed frozen salad shrimp
8 oz. sliced American cheese, cut into thin strips

Directions

Preheat the oven to 325°. Spray a 11 x 7 casserole dish with non stick cooking spray. In a large bowl, add the eggs, milk, parsley, dry mustard and salt. Whisk until combined. Place the bread cubes in the bottom of the casserole dish. Place the shrimp and American cheese over the bread.

Pour the eggs over the top. Do not stir. Bake for 50 minutes or until a knife inserted near the center of the casserole comes out clean. Remove from the oven and let the casserole rest for 10 minutes before serving.

Pork, Ham & Sausage Casseroles

Pork is a versatile meat. While great by itself, it is even tastier mixed in a casserole. Ham and sausage are the most widely used pork meats used in casseroles and they add a tremendous amount of flavor. Baked or roasted pork is delicious in most any dish.

Pork Tetrazzini

Makes 4 servings

Ingredients

1 cup diced onion
1 celery rib, diced
1 tbs. unsalted butter
5 tbs. all purpose flour
14 oz. can chicken broth
1 cup whole milk
1 bay leaf
1/2 tsp. onion salt
1/4 tsp. black pepper
2 tbs. sour cream
1 tbs. dried parsley flakes
1 tbs. lemon juice
2 cups cooked spaghetti noodles
2 cups diced cooked pork loin
2 tbs. seasoned breadcrumbs

Directions

In a skillet over medium heat, add the onion, celery and butter. Saute for 5 minutes. Add the all purpose flour and chicken broth to the skillet. Stir until smooth and combined. Add the milk, bay leaf, onion salt and black pepper to the skillet. Stir until combined and bring to a boil.

Stir constantly and cook for 2 minutes or until the sauce thickens and bubbles. Remove the pan from the heat and remove the bay leaf. Add the sour cream, parsley flakes and lemon juice to the pan. Stir until combined.

Preheat the oven to 350°. Spray a 11 x 7 casserole dish with non stick cooking spray. Place the spaghetti noodles in the casserole dish. Place the

pork over the noodles. Spoon the sauce over the top. Sprinkle the breadcrumbs over the top of the casserole.

Bake for 30 minutes or until the casserole is hot and bubbly. Remove from the oven and let the casserole rest for 5 minutes before serving.

Pork Chop Stuffing Bake

Makes 4 servings

Ingredients

1/2 tsp. paprika
1/4 tsp. salt
1/4 tsp. garlic powder
4 bone in pork chops, 6 oz. each
2 tbs. unsalted butter
1 1/2 cups chopped onions
3/4 cup thinly sliced celery
3/4 cup shredded carrots
1/4 cup chopped fresh parsley
14 oz. can chicken broth
4 cups dry cornbread stuffing mix

Directions

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. In a small bowl, add the paprika, salt and garlic powder. Stir until combined and sprinkle over both sides of the pork chops.

In a skillet over medium heat, add the butter. When the butter melts, add the pork chops. Cook for 3 minutes on each side or until well browned. Remove the pork chops from the skillet and drain on paper towels.

Add the onions, celery and carrots to the skillet. Saute for 5 minutes. Add the chicken broth to the skillet. Bring the broth to a boil and stir in the stuffing mix. Remove the skillet from the heat and fluff the stuffing with a fork. Spread the stuffing in the bottom of the baking pan.

Place the pork chops over the top of the stuffing. Cover the pan with aluminum foil. Bake for 25 minutes or until the pork chops are tender and no

longer pink. Remove from the oven and cool for 5 minutes before serving.

Smoked Pork Chop Casserole

Makes 6 servings

Ingredients

8 potatoes, peeled & cut into 1/4" slices
1 large tart apple, peeled, cored & cut into 1/4" slices
1 tbs. chopped onion
1 cup shredded Swiss cheese
6 smoked pork chops, 6 oz. size
2 tbs. unsalted butter
2 tbs. all purpose flour
1 cup whole milk
4 tsp. Dijon mustard
Salt & black pepper to taste

Directions

In a dutch oven over medium heat, add the potatoes. Cover the potatoes with water. Bring to a boil and reduce the heat to medium low. Place a lid on the pan. Simmer for 15 minutes or until the potatoes are tender. Remove the pan from the heat and drain all the water from the potatoes. Add the apple and onion to the potatoes. Stir until combined.

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. Spread the potatoes in the baking pan. Sprinkle the Swiss cheese over the potatoes. Place the pork chops over the top of the potatoes.

In a small sauce pan over medium heat, add the butter. When the butter melts, stir in the all purpose flour. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the milk. Continue stirring and cook about 2 minutes or until the sauce thickens and bubbles. Remove the pan from the heat. Stir in the Dijon mustard. Season to taste with salt and black pepper.

Pour the sauce over the top of the casserole. Bake for 30 minutes or until the casserole is hot, bubbly and the pork chops hot. Remove from the oven and serve.

Saucy Pork Chop Dinner Casserole

Makes 6 servings

Ingredients

1 tbs. vegetable oil
6 bone in pork chops, 8 oz. size & about 3/4" thick
10.75 oz. can cream of chicken soup
3 tbs. ketchup
2 tbs. Worcestershire sauce
1/2 tsp. salt
1/4 tsp. black pepper
4 potatoes, cut into 1/2" wedges
1 onion, peeled & sliced into rings

Directions

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. In a large skillet over medium heat, add the vegetable oil. When the oil is hot, add the pork chops. Cook for 3 minutes on each side or until the pork chops are well browned. Remove the skillet from the heat.

Place the pork chops in the baking pan. In a mixing bowl, add the cream of chicken soup, ketchup, Worcestershire sauce, salt and black pepper. Stir until combined. Add the potatoes and onions to the bowl. Toss until the potatoes are coated in the sauce. Spread over the pork chops.

Cover the pan with aluminum foil. Bake for 1 hour or until the pork chops are tender, no longer pink and the potatoes are tender. Remove from the oven and let the casserole rest for 5 minutes before serving.

Pork Chops, Broccoli & Fries Dinner Casserole

Makes 6 servings

Ingredients

1 tbs. olive oil
6 bone in pork chops, 7 oz. size & 1" thick
1/2 tsp. season salt
8 oz. jar Cheez Whiz
1/2 cup whole milk
4 cups frozen cottage fries
3 oz. can French fried onions
4 cups frozen broccoli florets

Directions

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. In a large skillet over medium heat, add the olive oil. When the oil is hot, add the pork chops. Sprinkle the season salt over the pork chops. Cook for 4 minutes on each side or until the pork chops are browned. Remove the skillet from the heat.

In a small bowl, add the Cheez Whiz and milk. Whisk until combined and spread in the bottom of the baking pan. Place the cottage fries over the sauce. Sprinkle half the fried onions over the fries. Place the broccoli over the top. Place the pork chops over the broccoli.

Cover the pan with aluminum foil. Bake for 45 minutes. Remove the aluminum foil from the pan. Sprinkle the remaining fried onions over the top. Bake for 10 minutes or until the pork chops are tender and no longer pink. The fries should be tender when ready. Remove from the oven and serve.

Pork Chop & Rice Casserole

Makes 4 servings

Ingredients

1 tbs. vegetable oil
4 bone in pork chops, 8 oz. size & 1/2" thick
1 1/3 cups dry long grain rice
1 cup orange juice
10 oz. can condensed chicken with rice soup

Directions

In a large skillet over medium heat, add the vegetable oil. When the oil is hot, add the pork chops. Cook for 4 minutes on each side or until the pork chops are well browned. Remove the skillet from the heat.

Preheat the oven to 350°. Spread the rice in the bottom of a 9 x 13 baking pan. Pour the orange juice over the rice. Place the pork chops over the rice. Spoon the chicken with rice soup over the top.

Cover the pan with aluminum foil. Bake for 45 minutes or until the rice is tender and the pork chops are tender and no longer pink. Remove from the oven and let the casserole rest for 5 minutes before removing the aluminum foil.

Pork Chop Barley Casserole

Makes 6 servings

Ingredients

1 cup medium pearl barley
1/2 cup chopped onion
1/2 cup chopped celery
4 tbs. unsalted butter
1 garlic clove, minced
2 cups chicken broth
1 cup plus 2 tbs. orange juice
1 tsp. grated orange zest
1/2 tsp. dried rosemary, crushed
1/2 cup chopped toasted pecans
6 bone in pork chops, 7 oz. size & 1" thick
Salt & black pepper to taste
1 cup orange marmalade
1 tbs. spicy brown mustard
1/2 tsp. ground ginger

Directions

In a large sauce pan over medium heat, add the barley, onion, celery and 3 tablespoons butter. Saute for 5 minutes or until the barley is browned. Add the garlic to the pan. Saute for 1 minute.

Add the chicken broth, 1 cup orange juice, orange zest and rosemary to the pan. Stir until combined and bring to a boil. Place a lid on the pan and reduce the heat to low. Simmer for 30 minutes or until the barley is almost tender. Remove the pan from the heat and stir in the pecans.

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. Spoon the barley into the baking pan. In a large skillet over medium

heat, add 1 tablespoon butter. When the butter melts, add the pork chops. Cook for 4 minutes on each side or until the pork chops are browned. Season the pork chops with salt and black pepper to taste. Remove the skillet from the heat.

Place the pork chops over the barley in the baking pan. In a small bowl, add the orange marmalade, 2 tablespoons orange juice, brown mustard and ginger. Stir until combined and brush over the pork chops. Cover the pan with aluminum foil. Bake for 1 hour or until the pork chops are tender, no longer pink and the barley tender. Remove from the oven and let the pork chops rest for 5 minutes before serving.

One Pan Pork Chop & Rice Casserole

Makes 6 servings

Ingredients

2 tsp. vegetable oil
6 boneless pork chops, 5 oz. size
1 cup dry long grain rice
1 1/2 cups sliced onion
1 large green bell pepper, sliced
1 envelope pork gravy mix
28 oz. can diced tomatoes
1 1/2 cups water

Directions

In a dutch oven over medium heat, add the vegetable oil. When the oil is hot, add the pork chops. Cook for 3 minutes on each side or until the pork chops are browned. Remove the pan from the heat. Remove the pork chops from the pan.

Spread the rice in the bottom of the pan. Place the onion over the rice. Place the green bell peppers over the rice. Place the pork chops over the top. In a mixing bowl, add the pork gravy mix, tomatoes with juice and water. Stir until combined and pour over the pork chops.

Preheat the oven to 350°. Place a lid on the dutch oven. Bake for 1 hour or until the rice and pork chops are tender. Remove from the oven and serve.

Bavarian Casserole

Makes 6 servings

Ingredients

4 medium red potatoes
6 bacon slices, diced
6 bone in pork chops, 7 oz. size & 3/4" thick
1 1/2 cups chopped onion
32 oz. jar sauerkraut, rinsed & drained
28 oz. can diced tomatoes
1 tsp. caraway seeds
1/2 tsp. salt
1/4 tsp. black pepper

Directions

Place the whole potatoes in a large sauce pan over medium heat. Cover the potatoes with water and bring to a boil. Reduce the heat to medium low. Place a lid on the pan. Cook for 15-20 minutes or until the potatoes are fork tender. Remove the pan from the heat and drain the water from the potatoes. Cool the potatoes for 15 minutes. Cut the potatoes into 1/4" slices.

In a large skillet over medium heat, add the bacon. Cook for 6 minutes or until the bacon is crispy. Remove the bacon from the skillet and drain on paper towels. Add the pork chops to the skillet. Cook about 3 minutes on each side or until the pork chops are well browned. Remove the pork chops from the skillet.

Add the onion to the skillet. Saute for 8 minutes or until the onion is tender. Add the sauerkraut and bacon to the skillet. Stir until combined and cook for 4 minutes. Remove the skillet from the heat.

Spray a 9 x 13 baking pan with non stick cooking spray. Preheat the oven to

350°. Spoon the sauerkraut into the bottom of the baking pan. Place the pork chops over the sauerkraut. Place the potatoes over the pork chops. Pour the tomatoes with juice over the top. Sprinkle the caraway seeds, salt and black pepper over the top of the casserole.

Cover the pan with aluminum foil. Bake for 40-45 minutes or until the pork chops are tender and no longer pink. Remove from the oven and let the pork chops rest for 5 minutes before serving.

Pork Chop Sauerkraut Casserole

Makes 6 servings

Ingredients

6 bone in pork chops, 7 oz. size & 3/4" thick
1/4 tsp. salt
1/4 tsp. black pepper
3 tsp. vegetable oil
1 onion, thinly sliced
2 garlic cloves, minced
14 oz. can diced tomatoes
14 oz. can sauerkraut, rinsed & drained
1/3 cup light brown sugar
1 1/2 tsp. caraway seeds

Directions

Sprinkle both sides of the pork chops with salt and black pepper. In a large skillet over medium heat, add 2 teaspoons vegetable oil. When the oil is hot, add the pork chops. Cook for 3 minutes on each side or until the pork chops are browned.

Spray a 9 x 13 baking pan with non stick cooking spray. Remove the pork chops from the skillet and place in the baking pan. Add 1 teaspoon vegetable oil to the skillet. When the oil is hot, add the onion. Saute for 5 minutes. Add the garlic to the skillet. Saute for 1 minute. Add the tomatoes with juice, sauerkraut, brown sugar and caraway seeds to the skillet. Stir until combined and bring to a boil.

Remove the skillet from the heat and spoon over the pork chops. Cover the baking pan with aluminum foil. Bake for 25 minutes or until the pork chops are tender and no longer pink. Remove from the oven and let the pork chops rest for 5 minutes before serving.

Pork & Corn Casserole

Makes 4 servings

Ingredients

4 bone in pork chops, 7 oz. size & 1" thick
1 tsp. salt
1/4 tsp. black pepper
1 tbs. vegetable oil
15 oz. can whole kernel corn, drained
2 celery ribs, diced
1 cup soft breadcrumbs
1/3 cup ketchup
1 tbs. chopped green onion

Directions

Preheat the oven to 350°. Spray a 11 x 7 baking dish with non stick cooking spray. Sprinkle the pork chops with 1/2 teaspoon salt and 1/8 teaspoon black pepper. In a large skillet over medium heat, add the vegetable oil. When the oil is hot, add the pork chops. Cook for 3 minutes on each side or until the pork chops are well browned. Remove the skillet from the heat.

In a mixing bowl, add the corn, celery, breadcrumbs, ketchup and green onion. Stir until combined and spread in the bottom of the baking dish. Place the pork chops over the top. Cover the dish with aluminum foil. Bake for 45 minutes or until the pork chops are tender and no longer pink. Remove from the oven and let the pork chops rest for 5 minutes before serving.

Caribbean Chorizo Black Bean Casserole

Makes 6 servings

Ingredients

2 cups chicken broth
1 cup dry basmati rice
2 tbs. olive oil
8 oz. Spanish chorizo sausage links
1 cup chopped red bell pepper
2 garlic cloves, minced
3 cups cooked black beans, rinsed & drained
1/2 cup chopped fresh cilantro
3 cups chopped & peeled mango
1 cup chopped red onion
2 tbs. honey
2 tbs. white wine vinegar
1 tsp. curry powder
1/2 tsp. salt
1/2 tsp. cayenne pepper

Directions

In a sauce pan over medium high heat, add the chicken broth. Bring to a boil and stir in the rice. Reduce the heat to low and place a lid on the pan. Simmer for 20 minutes or until the rice is tender. Remove the pan from the heat and set aside for the moment.

Preheat the oven to 350°. Spray a 2 quart casserole dish with non stick cooking spray. In a large skillet over medium heat, add 1 tablespoon olive oil. When the oil is hot, add the sausage links. Cook for 8 minutes or until the sausages are browned and thoroughly cooked. Remove the sausages from the

skillet and place on a cutting board. Cut the sausage into slices.

Drain the grease from the skillet and wipe the skillet clean with a paper towel. Add 1 tablespoon olive oil to the skillet. When the oil is hot, add the red bell pepper and garlic. Saute for 5 minutes. Remove the skillet from the heat and stir in the black beans, cilantro, rice and sausage. Stir until combined and spoon into the casserole dish. Cover the dish with a lid or aluminum foil.

Bake for 30 minutes. Remove from the oven. While the casserole bakes, add the mango, red onion, honey, white wine vinegar, curry powder, salt and cayenne pepper to a small bowl. Stir until combined and let the salsa sit until the casserole is done. Spoon the salsa over individual servings of the casserole.

Fall Sausage Casserole

Makes 4-5 servings

Ingredients

1 lb. ground pork sausage
1 apple, peeled, cored & chopped
1 cup chopped onion
1/2 cup chopped celery
3 cups cooked long grain rice
1/2 cup raisins
1/3 cup minced fresh parsley
1 tbs. light brown sugar
1/2 tsp. salt
1/4 tsp. ground allspice
1/4 tsp. ground cinnamon
1/8 tsp. black pepper

Directions

In a large skillet over medium heat, add the sausage, apple, onion and celery. Stir frequently to break the sausage into crumbles as it cooks. Cook for 8 minutes or until the sausage is well browned and no longer pink. Remove the skillet from the heat and drain off the excess grease.

Preheat the oven to 350°. Spray a 2 quart casserole dish with non stick cooking spray. Add the rice, raisins, parsley, brown sugar, salt, allspice, cinnamon and black pepper to the sausage. Stir until combined and spoon into the casserole dish.

Cover the dish with a lid or aluminum foil. Bake for 25 minutes or until the casserole is hot. Remove from the oven and serve.

Hearty Smoked Sausage & Potato Casserole

Makes 4-5 servings

Ingredients

1 lb. new red potatoes, washed & halved
1 onion, peeled & sliced
8 oz. pkg. baby carrots
2 tbs. melted unsalted butter
1 tsp. salt
1 tsp. garlic powder
1/2 tsp. dried thyme
1/2 tsp. black pepper
1 lb. cooked smoked sausage, cut into 1/4" slices

Directions

Preheat the oven to 400°. Spray a 9 x 13 baking pan with non stick cooking spray. Add the potatoes, onion, carrots, butter, salt, garlic powder, thyme and black pepper to the baking pan. Toss until the vegetables are coated in the butter and seasonings.

Bake for 30 minutes. Add the smoked sausage to the pan. Stir until combined. Bake for 20-30 minutes or until the potatoes and carrots are tender and begin to brown. The smoked sausage should be hot. Remove from the oven and serve.

Smoked Sausage, Potato & Apple Casserole

Makes 6 servings

Ingredients

3 tbs. light brown sugar
1 tbs. dried thyme
1 tbs. dried oregano
1/4 cup apple cider
2 tbs. cider vinegar
2 lbs. sweet potatoes, peeled & cut into thin strips
2 apples, peeled, cored & cut into thin strips
1 onion, peeled & cut into thin strips
1 red bell pepper, cut into thin strips
1 yellow bell pepper, cut into thin strips
1/2 cup golden raisins
1 1/2 lbs. cooked smoked sausage, sliced

Directions

Preheat the oven to 450°. Spray a 9 x 13 casserole dish with non stick cooking spray. In a mixing bowl, add the brown sugar, thyme and oregano. Stir until combined. Add the apple cider and cider vinegar to the bowl. Stir until the brown sugar dissolves.

Add the sweet potatoes, apples, onion, red bell pepper, yellow bell pepper and raisins to the bowl. Stir until combined. Add the smoked sausage to the bowl. Toss until combined and spread in the casserole dish. Bake for 20-25 minutes or until the casserole is hot and the vegetables tender. Remove from the oven and serve.

Smoked Sausage Sweet Potato Pasta Casserole

Makes 8 servings

Ingredients

16 cups water
8 oz. pkg. rotini pasta
8 oz. cooked smoked sausage, cut into 1/4" slices
2 medium sweet potatoes, peeled & cut into 1/2" cubes
1 cup chopped green bell pepper
1/2 cup chopped onion
2 tbs. olive oil
1 tsp. minced garlic
14 oz. can diced tomatoes
1 cup heavy whipping cream
1/4 tsp. salt
1/4 tsp. black pepper
1 cup shredded cheddar cheese

Directions

In a sauce pan over medium heat, add the water. When the water is boiling, stir in the pasta. Cook for 7 minutes or until the pasta is tender. Remove the pan from the heat and drain all the water from the pasta.

While the pasta is cooking, add the smoked sausage, sweet potatoes, green bell pepper, onion and olive oil to a large skillet over medium heat. Saute for 5 minutes or until the vegetables are tender. Add the garlic to the skillet. Saute for 1 minute. Remove the skillet from the heat and drain off any grease.

Add the tomatoes with juice, heavy cream, salt and black pepper to the skillet. Stir until combined and bring to a boil. Remove the skillet from the

heat. Add the pasta to the skillet. Toss until combined.

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. Spoon the casserole into the baking pan. Sprinkle the cheddar cheese over the top of the casserole. Bake for 25 minutes or until the casserole is hot and bubbly. Remove from the oven and let the casserole rest for 5 minutes before serving.

Smoked Sausage Pizza Casserole

Makes 5 servings

Ingredients

3/4 cup chopped onion
1 yellow bell pepper, diced
1 red bell pepper, diced
1 tbs. olive oil
1 medium zucchini, halved lengthwise & sliced
1 tsp. minced garlic
2 cans diced tomatoes, 14 oz. size
12 oz. cooked smoked sausage, sliced
6 oz. can tomato paste
1 tsp. salt
1 tsp. dried Italian seasoning
1/2 tsp. black pepper
1/4 cup grated Parmesan cheese
2 cups shredded mozzarella cheese
8 ct. can crescent rolls

Directions

In a large skillet over medium heat, add the onion, yellow bell pepper, red bell pepper and olive oil. Saute for 5 minutes or until the vegetables are crisp tender. Add the zucchini to the skillet. Saute for 5 minutes. Add the garlic to the skillet. Saute for 1 minute.

Add the tomatoes with juice, smoked sausage, tomato paste, salt, Italian seasoning, black pepper and 2 tablespoons Parmesan cheese to the skillet. Stir until combined and bring to a boil. Reduce the heat to low. Stir occasionally and simmer for 8 minutes. Remove the skillet from the heat.

Spray a 9 x 13 baking pan with non stick cooking spray. Preheat the oven to

375°. Spread half the sausage mixture in the bottom of the baking pan. Sprinkle the mozzarella cheese over the sausage. Spread the remaining sausage mixture over the top.

Bake for 15 minutes. Remove the crescent dough from the can in one long rectangle. Place the dough on your work surface. Press any perforations together. Cut into 1" strips with a knife. Place the strips over the top of the casserole forming a lattice crust. Sprinkle the remaining Parmesan cheese over the crescent dough.

Bake for 15-20 minutes or until the casserole is bubbly and the crust is golden brown. Remove from the oven and let the casserole rest for 10 minutes before serving.

Florentine Sausage Spaghetti Casserole

Makes 8 servings

Ingredients

16 cups water
8 oz. pkg. spaghetti noodles
1 lb. ground Italian sausage
1 cup chopped onion
1 garlic clove, minced
26 oz. jar spaghetti sauce
4 oz. jar sliced mushrooms, drained
1 beaten egg
2 cups cottage cheese
10 oz. pkg. frozen spinach, thawed & squeezed dry
1/4 cup grated Parmesan cheese
1/2 tsp. season salt
1/4 tsp. black pepper
2 cups shredded mozzarella cheese

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the noodles. Cook for 6 minutes or until the noodles are tender. Remove the pan from the heat and drain all the water from the noodles.

While the noodles are cooking, add the Italian sausage to a large skillet over medium heat. Stir frequently to break the sausage into crumbles as it cooks. Cook for 7 minutes or until the sausage is browned and no longer pink. Drain off the excess grease.

Add the garlic to the skillet. Saute for 1 minute. Add the spaghetti sauce and

mushrooms to the skillet. Stir until combined and cook for 2 minutes. Remove the skillet from the heat.

In a large bowl, add the egg, cottage cheese, spinach, Parmesan cheese, season salt and black pepper. Stir until combined. Preheat the oven to 375°. Spray a 9 x 13 baking pan with non stick cooking spray.

Spread 1 cup meat sauce in the bottom of the baking pan. Place the spaghetti noodles over the sauce. Spread the remaining sauce over the noodles. Spread the spinach mixture over the sauce. Sprinkle the mozzarella cheese over the top.

Cover the pan with aluminum foil. Bake for 45 minutes. Remove the aluminum foil from the pan. Bake for 15 minutes or until the casserole is hot and bubbly. Remove from the oven and let the casserole rest for 10 minutes before serving.

Italian Sausage Ziti Casserole

Makes 6 servings

Ingredients

12 cups water
3 cups dry ziti pasta
8 oz. Italian sausage links
1/4 cup unsalted butter, cubed
1/4 cup all purpose flour
1 1/2 tsp. salt
1/4 tsp. plus 1/8 tsp. black pepper
2 cups whole milk
1/2 cup grated Parmesan cheese
1 beaten egg
2 cups cottage cheese
1 tbs. minced fresh parsley
1 cup shredded mozzarella cheese

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the pasta. Cook for 7 minutes or until the pasta is tender. Remove from the heat and drain all the water from the pasta.

While the pasta is cooking, add the Italian sausage links to a skillet over medium heat. Cook for 7-8 minutes or until the sausage is browned and no longer pink. Remove the skillet from the heat. Cut the links into 1/2" slices.

In a large sauce pan over medium heat, add the butter. When the butter melts, add the all purpose flour, 1 teaspoon salt and 1/4 teaspoon black pepper. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the milk.

Continue stirring and cook for 2 minutes or until the sauce thickens and bubbles. Remove the pan from the heat and add 1/4 cup Parmesan cheese to the pan. Stir until the cheese melts. Add the ziti pasta to the pan. Toss until the pasta is coated in the sauce.

In a small bowl, add the egg, cottage cheese, parsley and 1/4 cup Parmesan cheese. Stir until combined. Preheat the oven to 350°. Spray a 2 1/2 quart casserole dish with non stick cooking spray. Spread half the pasta in the casserole dish. Spread the cottage cheese mixture over the pasta. Add the sausage, 1/2 teaspoon salt and 1/8 teaspoon black pepper to the remaining pasta. Toss until combined and spread over the top of the casserole. Sprinkle the mozzarella cheese over the top.

Bake for 30 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Tuscan Italian Sausage Casserole

Makes 6-8 servings

Ingredients

1 lb. ground Italian sausage
16 oz. pkg. rigatoni pasta, cooked & drained
2 cups shredded fontina cheese
2 tbs. olive oil
2 fennel bulbs, thinly sliced
4 garlic cloves, minced
28 oz. can crushed tomatoes
1 cup whipping cream
1 tsp. salt
1 tsp. black pepper
8 cups fresh spinach
15 oz. can cannellini beans, rinsed & drained
2 tbs. pine nuts
1/2 cup freshly grated Parmesan cheese

Directions

Preheat the oven to 350°. Spray a 4 quart casserole dish with non stick cooking spray. In a large skillet over medium heat, add the Italian sausage. Stir frequently to break the sausage into crumbles as it cooks. Cook for 8 minutes or until the sausage is browned and no longer pink. Remove the skillet from the heat and drain off the excess grease.

Add the sausage to a large bowl. Add the pasta and fontina cheese to the bowl. Toss until combined. Add the olive oil to the skillet used to cook the sausage. Place the skillet over medium heat. When the oil is hot, add the fennel and garlic. Saute for 3 minutes.

Add the tomatoes, whipping cream, salt and black pepper to the skillet. Stir

until combined. Cook for 3-4 minutes or until the sauce begins to thicken. Add the spinach, cannellini beans and pine nuts to the skillet. Stir until combined and cook for 2-3 minutes or until the beans are hot and the spinach wilts. Remove the skillet from the heat.

Add the sauce to the bowl with the pasta. Stir until combined and spread in the casserole dish. Sprinkle the Parmesan cheese over the top. Bake for 30 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Italian Sausage Macaroni Casserole

Makes 4 servings

Ingredients

8 cups water
1 1/2 cups dry elbow macaroni
12 oz. ground Italian sausage
1/2 cup chopped onion
1/4 cup chopped green bell pepper
8 oz. can tomato sauce
1 cup shredded mozzarella cheese
1/2 cup grated Parmesan cheese
2 tbs. minced fresh parsley
1 garlic clove, minced
1/2 tsp. dried oregano
1/4 tsp. salt
1/4 tsp. dried basil
1/4 tsp. black pepper

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the macaroni. Cook for 6 minutes or until the macaroni is tender. Remove the pan from the heat and drain all the water from the macaroni.

While the macaroni is cooking, add the Italian sausage, onion and green bell pepper to a large skillet over medium heat. Stir frequently to break the sausage into crumbles as it cooks. Cook for 8 minutes or until the sausage is browned and no longer pink. Remove the skillet from the heat and drain off the excess grease.

In a large bowl, add the macaroni, Italian sausage, tomato sauce, mozzarella

cheese, 1/4 cup Parmesan cheese, parsley, garlic oregano, salt, basil and black pepper. Stir until combined.

Preheat the oven to 350°. Spray a 2 quart casserole dish with non stick cooking spray. Spoon the casserole into the dish. Sprinkle 1/4 cup Parmesan cheese over the casserole. Bake for 20-25 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Italian Sausage & Noodles Dinner Casserole

Makes 4 servings

Ingredients

1 lb. ground Italian sausage
26 oz. jar spaghetti sauce
2 cups ricotta cheese
12 oz. pkg. egg noodles, cooked & hot
2 cups shredded mozzarella cheese
4 oz. jar sliced mushrooms, drained
1/2 cup chopped green bell pepper

Directions

Preheat the oven to 350°. In a skillet over medium heat, add the Italian sausage. Stir frequently to break the sausage into crumbles as it cooks. Cook for 8 minutes or until the sausage is well browned and no longer pink. Remove the skillet from the heat and drain off the excess grease.

Add the spaghetti sauce, ricotta cheese, egg noodles, 1 cup mozzarella cheese, mushrooms and green bell pepper to the skillet. Stir until combined and spread in a 9 x 13 baking pan. Sprinkle 1 cup mozzarella cheese over the top.

Bake for 25 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Baked Spaghetti Dinner

Makes 6-8 servings

Ingredients

16 cups water
8 oz. pkg. spaghetti noodles, broken into thirds
1 egg
1/2 cup whole milk
1/2 tsp. salt
1 lb. ground Italian sausage
1/2 cup chopped onion
1/4 cup chopped green bell pepper
14 oz. jar meatless spaghetti sauce
8 oz. can tomato sauce
2 cups shredded mozzarella cheese

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the spaghetti noodles. Cook for 6 minutes or until the noodles are tender. Remove the pan from the heat and drain all the water from the noodles. In a small bowl, add the egg, milk and salt. Whisk until combined and add to the noodles. Toss until combined.

While the noodles are cooking, add the Italian sausage, onion and green bell pepper to a large skillet over medium heat. Stir frequently to break the sausage into crumbles as it cooks. Cook for 8 minutes or until the sausage is well browned and no longer pink. Drain off the excess grease.

Add the spaghetti sauce and tomato sauce to the skillet. Stir until combined. Remove the skillet from the heat. Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. Spread the spaghetti noodles in the baking pan. Spoon the meat sauce over the top.

Bake for 20 minutes. Sprinkle the mozzarella cheese over the top. Bake for 10 minutes or until the casserole is hot, bubbly and the cheese melted. Remove from the oven and serve.

Cheesy Italian Ramen Noodle Bake

Makes 8 servings

Ingredients

8 cups water
4 pkgs. any flavor ramen noodles, 3 oz. size
1 lb. sweet ground Italian sausage
2 tsp. olive oil
1 cup diced onion
1 cup diced red bell pepper
1 tsp. minced garlic
15 oz. can tomato sauce
1/2 cup thinly sliced fresh basil
2 cups shredded mozzarella cheese

Directions

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. Add the water to a large sauce pan over medium heat. When the water is boiling, stir in the ramen noodles. Discard the seasoning packets. Cook for 4 minutes or until the noodles are tender. Remove the pan from the heat and drain all the water from the noodles.

In a skillet over medium heat, add the Italian sausage. Stir frequently to break the meat into crumbles as it cooks. Cook for 8 minutes or until the sausage is well browned and no longer pink. Remove the sausage from the skillet and drain on paper towels. Drain off the grease from the skillet. Add the sausage to the pan with the noodles.

Add the olive oil to the skillet. When the oil is hot, add the onion and red bell pepper. Saute for 4 minutes. Add the garlic to the skillet and saute for 1 minute. Remove the skillet from the heat and add the vegetables to the pan with the noodles and sausage. Add the tomato sauce and basil to the pan.

Toss until combined. Spread the casserole in the prepared baking pan.

Sprinkle the mozzarella cheese over the top. Bake for 25 minutes or until the casserole is hot and bubbly. Remove from the oven and cool for 5 minutes before serving.

Sausage Polenta Casserole

Makes 4 servings

Ingredients

1 tbs. olive oil
1 cup chopped fresh mushrooms
1 red bell pepper, chopped
1 cup diced onion
1 lb. ground Italian sausage
28 oz. jar meatless spaghetti sauce
16 oz. roll polenta
1/4 cup shredded Parmesan cheese

Directions

Preheat the oven to 350°. Spray an 8” square baking pan with non stick cooking spray. In a large skillet over medium heat, add the olive oil. When the oil is hot, add the mushrooms, red bell pepper and onion. Saute for 5 minutes. Add the Italian sausage to the skillet.

Stir frequently to break the meat into crumbles as it cooks. Cook for 8 minutes or until the sausage is well browned and no longer pink. Drain off the excess grease. Add the spaghetti sauce to the skillet. Stir until combined and cook for 5 minutes. Remove the skillet from the heat.

Cut the polenta crosswise into 9 slices. Place the slices in the baking pan. Cut to fit if needed. Spoon the sausage filling over the top of the polenta. Sprinkle the Parmesan cheese over the top. Bake for 15-20 minutes or until the polenta is hot and the sausage filling bubbly. Remove from the oven and serve.

Bisquick Pizza Casserole

Makes 6 servings

Ingredients

1 cup Bisquick
1/2 cup whole milk
2 beaten eggs
1 cup shredded mozzarella cheese
12 oz. ground Italian sausage
1 cup diced onion
14 oz. can pizza sauce
4 oz. pepperoni, thinly sliced
Dried crushed red pepper flakes, optional

Directions

Preheat the oven to 400°. Spray a 9" square baking pan with non stick cooking spray. In a mixing bowl, add the Bisquick, milk and eggs. Stir until combined and a soft dough forms. Add 1/2 cup mozzarella cheese to the dough and stir until combined. Press the dough in the bottom and slightly up the sides of the pan to form a crust.

In a skillet over medium heat, add the Italian sausage and onion. Stir frequently to break the sausage into crumbles as it cooks. Cook for 8 minutes or until the sausage is well browned and no longer pink. Drain off the excess grease. Add the pizza sauce to the skillet. Stir until combined and cook for 2 minutes or until the sauce begins to bubble. Remove from the heat.

Spoon the sauce in the baking pan over the crust. Place the pepperoni slices over the top. Sprinkle 1/2 cup mozzarella cheese over the top of the casserole. Bake for 25 minutes or until the casserole is bubbly and the crust golden brown. Remove from the oven and sprinkle red pepper flakes to taste over the top. Let the casserole rest for 10 minutes before cutting.

Ham Noodle Casserole

Makes 6 servings

Ingredients

16 cups water
6 cups dry egg noodles
10.75 oz. can cream of celery soup
1 cup cubed cooked ham
2/3 cup cubed American cheese
1/2 cup whole milk
1/4 cup thinly sliced green onion
1/2 tsp. curry powder

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the noodles. Cook for 7 minutes or until the noodles are tender. Remove the pan from the heat and drain all the water from the noodles.

Preheat the oven to 375°. Spray a 2 1/2 quart casserole dish with non stick cooking spray. Add the cream of celery soup, ham, American cheese, milk, green onion and curry powder to the noodles. Toss until combined and spread in the casserole dish.

Cover the dish with a lid or aluminum foil. Bake for 20-25 minutes or until the cheese melts and the casserole is hot and bubbly. Remove from the oven and serve.

Ham & Cheese Croissant Casserole

Makes 8 servings

Ingredients

8 large croissants
3 tbs. Dijon mustard
16 thin slices deli ham
8 Swiss cheese slices, 1 oz. size
10 eggs
1 1/2 cups whole milk
1/2 tsp. salt
1/2 tsp. black pepper

Directions

Spray a 9 x 13 baking pan with non stick cooking spray. Split the croissants in half. Spread the Dijon mustard on the cut sides of the croissants. Place 2 ham slices and 1 Swiss cheese slice on the bottom halves of the croissants. Place the top halves over the sandwiches. Place the croissants in the baking pan. You may have to cut them to make them fit.

In a mixing bowl, add the eggs, milk, salt and black pepper. Whisk until combined and pour over the sandwiches. Press the sandwiches with a spatula to make sure they are coated in the eggs. Cover the pan with aluminum foil. Refrigerate at least 8 hours but not more than 12 hours.

Remove from the refrigerator and let the casserole sit at room temperature for 30 minutes. Preheat the oven to 350°. Bake for 30 minutes. Remove the aluminum foil. Bake for 20-25 minutes or until the casserole is set and the sandwiches lightly browned. Remove from the oven and serve.

Scalloped Potato & Ham Casserole

Makes 4 servings

Ingredients

6 tbs. unsalted butter
1/4 cup all purpose flour
1 tsp. dried parsley flakes
1 tsp. salt
1/2 tsp. dried thyme
1/4 tsp. black pepper
3 cups whole milk
6 cups thinly sliced peeled potatoes
2 cups cubed cooked ham
1 small onion, peeled & grated

Directions

Spray a 2 1/2 quart casserole dish with non stick cooking spray. Preheat the oven to 375°. In a large sauce pan over medium heat, add 4 tablespoons butter. When the butter melts, add the all purpose flour, parsley flakes, salt, thyme and black pepper. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the milk. Continue stirring and cook for 3 minutes or until the sauce thickens and bubbles. Remove the pan from the heat.

In a mixing bowl add the potatoes, ham and onion. Stir until combined. Spread half the potato mixture in the casserole dish. Pour half the sauce over the potatoes. Spread the remaining potato mixture over the sauce. Spread the remaining sauce over the top.

Cover the dish with a lid or aluminum foil. Bake for 1 hour or until the potatoes are almost tender. Remove the lid or aluminum foil from the pan. Cut 2 tablespoons butter into small pieces and place over the top of the

casserole. Bake for 10-15 minutes or until the potatoes are tender and the casserole lightly browned. Remove from the oven and serve.

Potato, Onion & Ham Bake

Makes 6 servings

Ingredients

3 medium potatoes, peeled & thinly sliced
2 cups cubed cooked ham
1 onion, peeled, sliced & separated into rings
8 slices American cheese, 1 oz. size
10.75 oz. can cream of mushroom soup
1/2 cup frozen green peas, thawed

Directions

Preheat the oven to 350°. Spray a 3 quart baking dish with non stick cooking spray. Spread half the potatoes in the baking dish. Sprinkle 1 cup ham over the potatoes. Spread half the onion rings over the potatoes. Place 4 cheese slices over the top. Spread half the cream of mushroom soup over the cheese slices. Repeat the layering steps one more time.

Cover the pan with aluminum foil. Bake for 1 hour or until the potatoes are almost tender. Remove the aluminum foil from the pan. Sprinkle the green peas over the top. Bake for 10 minutes or until the peas are hot and the potatoes tender. Remove from the oven and serve.

Mother's Ham Casserole

Makes 4-5 servings

Ingredients

2 cups cubed peeled potatoes
1 large carrot, sliced
2 celery ribs, chopped
3 cups water
2 cups cubed cooked ham
2 tbs. chopped green bell pepper
2 tsp. finely chopped onion
7 tbs. unsalted butter
3 tbs. all purpose flour
1 1/2 cups whole milk
3/4 tsp. salt
1/8 tsp. black pepper
1 cup shredded cheddar cheese
1/2 cup soft breadcrumbs

Directions

In a large sauce pan over medium heat, add the potatoes, carrot, celery and water. Bring to a boil and reduce the heat to medium low. Place a lid on the pan. Cook for 15 minutes or until the vegetables are tender. Remove the pan from the heat and drain all the water from the vegetables.

In a large skillet over medium heat, add the ham, green bell pepper, onion and 3 tablespoons butter. Saute for 5 minutes. Remove from the skillet and add to the pan with the vegetables. Stir until combined.

Add 4 tablespoons butter to the skillet. When the butter melts, add the all purpose flour. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the milk, salt and black pepper. Continue stirring and

cook about 2 minutes or until the sauce thickens and bubbles. Remove the pan from the heat. Add the cheddar cheese to the pan. Stir until the cheese melts. Add the sauce to the vegetable and ham mixture. Stir until combined.

Preheat the oven to 375°. Spray a 1 1/2 quart baking dish with non stick cooking spray. Spoon the casserole into the baking dish. Sprinkle the breadcrumbs over the top. Bake for 25 minutes or until the casserole is hot, bubbly and the breadcrumbs toasted. Remove from the oven and serve.

Cauliflower Ham Casserole

Makes 6 servings

Ingredients

4 cups chopped fresh cauliflower
1/4 cup unsalted butter, cubed
1/3 cup all purpose flour
2 cups whole milk
1 cup shredded cheddar cheese
1/2 cup sour cream
2 cups cubed cooked ham
4 oz. jar sliced mushrooms, drained
1 cup soft breadcrumbs
1 tbs. melted unsalted butter

Directions

In a large sauce pan over medium heat, add the cauliflower. Cover the cauliflower with water. Bring to a boil and cook for 5 minutes or until the cauliflower is tender. Remove the pan from the heat and drain all the water from the pan.

In a large sauce pan over medium heat, add 1/4 cup butter. When the butter melts, stir in the all purpose flour. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the milk. Continue stirring and cook for 2 minutes or until the sauce thickens and bubbles. Remove the pan from the heat and add the cheddar cheese and sour cream. Stir until combined and the cheese melts.

Preheat the oven to 350°. Spray a 2 quart casserole dish with non stick cooking spray. Add the cauliflower, ham and mushrooms to the cheese sauce. Stir until combined and spoon into the casserole dish. In a small bowl, add the breadcrumbs and 1 tablespoon melted butter. Toss until the breadcrumbs

are coated in the butter.

Sprinkle the breadcrumbs over the top of the casserole. Bake for 40 minutes or until the casserole is hot, bubbly and the breadcrumbs golden brown. Remove from the oven and serve.

Hawaiian Ham Bake

Makes 4-5 servings

Ingredients

3 cups cubed cooked ham
1 cup thinly sliced onion
1 small green bell pepper, cut into rings
2/3 cup raisins
3/4 cup pineapple tidbits, drained
3/4 cup light brown sugar
3 tbs. cornstarch
3 tsp. ground mustard
1/4 tsp. salt
1 1/2 cups pineapple juice
1/2 cup cider vinegar
4 1/2 tsp. soy sauce
2 cups hot cooked rice

Directions

Spray a 2 quart casserole dish with non stick cooking spray. Preheat the oven to 350°. Place the ham in the bottom of the casserole dish. Place the onion, green bell pepper, raisins and pineapple over the ham.

In a sauce pan over medium heat, add the brown sugar, cornstarch, ground mustard, salt, pineapple juice and cider vinegar. Stir until smooth and combined. Bring to a boil. Stir constantly and cook for 2 minutes or until the sauce thickens. Remove the pan from the heat and stir in the soy sauce.

Pour the sauce over the top of the casserole. Cover the casserole dish with aluminum foil. Bake for 30 minutes or until the casserole is hot and bubbly. Remove from the oven. Spread the rice on a serving platter. Spoon the casserole over the top and serve.

Weeknight Ham Casserole

Makes 4 servings

Ingredients

10 oz. can condensed cheddar cheese soup
3 cups frozen chopped broccoli, thawed & drained
1 cup cooked rice
1 cup cubed cooked ham
1/4 cup sour cream
1/4 cup mayonnaise
1/4 cup dry breadcrumbs
1 tbs. melted unsalted butter

Directions

Preheat the oven to 350°. Spray a 1 1/2 quart casserole dish with non stick cooking spray. In a large bowl, add the cheddar cheese soup, broccoli, rice, ham, sour cream and mayonnaise. Stir until combined and spoon into the casserole dish.

In a small bowl, add the breadcrumbs and butter. Toss until the breadcrumbs are coated in the butter. Sprinkle the breadcrumbs over the top of the casserole. Bake for 30 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Cheesy Spinach & Rice Ham Casserole

Makes 3 servings

Ingredients

8 oz. Velveeta cheese, cubed
1/2 cup whole milk
3 cups cooked rice
2 cups cubed cooked ham
10 oz. pkg. frozen spinach, thawed & squeezed dry

Directions

Preheat the oven to 350°. Spray a 1 1/2 quart baking dish with non stick cooking spray. In a microwavable bowl, add the Velveeta cheese and milk. Stir every 30 seconds. Cook for 1-2 minutes or until the cheese melts. Remove from the microwave. Add the rice, ham and spinach to the bowl. Stir until combined and spoon into the baking dish.

Place a lid or aluminum foil over the baking dish. Bake for 25 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Ham Macaroni & Cheese Casserole

Makes 6 servings

Ingredients

12 cups water
7 oz. pkg. elbow macaroni
2 tbs. unsalted butter
3 tbs. all purpose flour
1 tsp. dried parsley flakes
3/4 tsp. ground mustard
1/4 tsp. black pepper
2 cups whole milk
1 lb. Velveeta cheese, cubed
2 cups cubed cooked ham
10 oz. pkg. frozen asparagus, thawed
6 oz. jar sliced mushrooms, drained
3 tbs. dry breadcrumbs

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the macaroni. Cook for 7 minutes or until the macaroni is tender. Remove the pan from the heat and drain all the water from the macaroni.

While the macaroni is cooking, make the sauce. In a large sauce pan over medium heat, add the butter. When the butter melts, add the all purpose flour, parsley, ground mustard and black pepper. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the milk. Continue stirring and cook for 2 minutes or until the sauce thickens and bubbles. Add the Velveeta cheese to the pan. Stir until the cheese melts. Remove the pan from the heat.

Add the macaroni to the cheese sauce. Stir until the macaroni is coated in the

sauce. Add the ham, asparagus and mushrooms to the pan. Preheat the oven to 350°. Spray a 2 1/2 quart casserole dish with non stick cooking spray. Spoon the casserole into the dish.

Sprinkle the breadcrumbs over the top. Bake for 25 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Ham & Cheese Bow Tie Pasta Casserole

Makes 4-5 servings

Ingredients

1 garlic clove, minced
1/4 cup unsalted butter, cubed
1/4 cup all purpose flour
1/2 tsp. salt
1/8 tsp. black pepper
2 cups whole milk
1/2 tsp. prepared mustard (use your favorite)
2 1/2 cups shredded Colby cheese
2 cups dry bow tie pasta, cooked & drained
8 oz. fully cooked ham, chopped
1/4 cup grated Parmesan cheese

Directions

Preheat the oven to 350°. Spray a 2 quart casserole dish with non stick cooking spray. In a large sauce pan over medium heat, add the garlic and butter. Saute for 1 minute. Add the all purpose flour, salt and black pepper to the pan. Stir constantly and cook for 1 minute.

While constantly stirring, slowly add the milk. Continue stirring and cook for 2 minutes or until the sauce thickens and bubbles. Add the mustard and Colby cheese to the pan. Stir until the cheese melts. Add the bow tie pasta and ham to the pan. Stir until combined and remove the pan from the heat.

Spoon the casserole into the dish. Sprinkle the Parmesan cheese over the top. Bake for 20-25 minutes or until the casserole is hot and bubbly. Remove from the oven and let the casserole rest for 5 minutes before serving.

Ham & Green Pea Noodle Casserole

Makes 4-6 servings

Ingredients

8 cups water
2 1/2 cups dry egg noodles
1 celery rib, chopped
1 cup chopped onion
1 tbs. vegetable oil
2 cups cubed cooked ham
10.75 oz. can cream of mushroom soup
10 oz. pkg. green peas, thawed
1 cup shredded cheddar cheese
3/4 cup whole milk
1 tsp. ground mustard

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the egg noodles. Cook for 6 minutes or until the noodles are tender. Remove the pan from the heat and drain all the water from the noodles.

While the noodles are cooking, add the celery, onion and vegetable oil to a skillet over medium heat. Saute for 5 minutes. Add the ham, cream of mushroom soup, green peas, cheddar cheese, milk and ground mustard to the skillet. Stir until combined. Remove the skillet from the heat and add to the noodles. Stir until combined.

Preheat the oven to 350°. Spray a 2 quart baking dish with non stick cooking spray. Spoon the casserole into the baking dish. Cover the dish with aluminum foil. Bake for 50 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Broccoli & Ham Pasta Casserole

Makes 4 servings

Ingredients

8 cups water
1 1/4 cups dry elbow macaroni
1 1/2 cups chopped fresh broccoli
10.75 oz. can cream of mushroom soup
1 cup cubed cooked ham
1 cup shredded cheddar cheese
1/2 cup shredded mozzarella cheese
1/2 cup whole milk
1 tbs. dried minced onion
1/4 tsp. black pepper
1 cup crushed potato chips

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the elbow macaroni. Cook for 6 minutes or until the macaroni is tender. Remove the pan from the heat and drain all the water from the macaroni.

Preheat the oven to 350°. Spray an 8" square baking pan with non stick cooking spray. In a large bowl, add the broccoli, cream of mushroom soup, ham, cheddar cheese, mozzarella cheese, milk, onion and black pepper. Stir until combined. Add the macaroni to the bowl. Stir until combined and spread in the baking pan.

Sprinkle the potato chips over the top of the casserole. Bake for 20 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Ham Ravioli Casserole

Makes 4 servings

Ingredients

16 cups water
25 oz. pkg. frozen cheese ravioli
1 1/2 cups cubed cooked ham
1 1/3 cups sliced fresh mushrooms
1/4 cup chopped onion
1/4 cup chopped green bell pepper
1 tbs. vegetable oil
15 oz. jar Alfredo sauce

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, add the ravioli. Cook for 4-5 minutes or until the ravioli are tender. Remove the pan from the heat and drain all the water from the ravioli.

Preheat the oven to 375°. Spray an 8" square baking pan with non stick cooking spray. While the ravioli is cooking, add the ham, mushrooms, onion, green bell pepper and vegetable oil to a skillet over medium heat. Saute for 7 minutes or until the vegetables are tender.

Spread 2 tablespoons Alfredo sauce in the bottom of the baking pan. Add the remaining Alfredo sauce to the skillet. Stir until combined and cook for 3 minutes. Remove the skillet from the heat.

Spread half the ravioli in the baking pan. Spread half the ham sauce over the ravioli. Spread the remaining ravioli over the sauce. Spread the remaining sauce over the ravioli. Cover the pan with aluminum foil. Bake for 20 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Ham & Rice Casserole

Makes 4 servings

Ingredients

10.75 oz. can cream of chicken soup
1 cup shredded cheddar cheese
16 oz. pkg. frozen California blend vegetables
1 cup cooked rice
1 cup cubed fully cooked ham

Directions

Preheat the oven to 350°. Spray a 1 1/2 quart baking dish with non stick cooking spray. In a large sauce pan over medium heat, add the cream of chicken soup and 1/2 cup cheddar cheese. Stir until the cheese melts.

Add the vegetables, rice and ham to the pan. Stir until combined and remove the pan from the heat. Spoon the casserole into the baking dish. Sprinkle 1/2 cup cheddar cheese over the top of the casserole. Bake for 25 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Bacon Potato Quiche Casserole

Makes 6 servings

Ingredients

6 russet potatoes, peeled & cut into 2" cubes
1/4 cup olive oil
Salt & black pepper to taste
2 tbs. unsalted butter
1 cup diced onion
2 garlic cloves, minced
8 eggs
1/2 cup whole milk
1 lb. bacon, cooked & chopped
1 cup shredded cheddar cheese
1 tsp. cayenne pepper

Directions

Preheat the oven to 400°. Spray a 9 x 13 baking pan with non stick cooking spray. In a mixing bowl, add the potatoes, olive oil and salt and black pepper to taste. Toss until the potatoes are coated in the oil and seasonings. Spread the potatoes in the baking pan. Bake for 30 minutes or until the potatoes are lightly browned.

In a skillet over medium heat, add the butter, onion and garlic. Saute for 5 minutes. Remove the skillet from the heat and add to a bowl. Add the eggs, milk, bacon, cheddar cheese, cayenne pepper and salt and black pepper to taste to the bowl. Whisk until combined and pour over the potatoes. Do not stir.

Bake for 25 minutes or until the eggs are set in the center of the casserole and the potatoes are tender. Remove from the oven and let the casserole cool for 5 minutes before cutting.

Bacon Pasta & Cheese Casserole

Makes 4 servings

Ingredients

12 cups water
8 oz. dry rotini pasta
12 bacon slices, chopped
1 cup chopped onion
2 garlic cloves, minced
2 tsp. dried oregano
8 oz. can tomato sauce
1 tsp. Tabasco sauce
1 1/2 cups shredded Colby cheese
1/2 cup fresh breadcrumbs
1 tbs. melted unsalted butter

Directions

In a sauce pan over medium heat, add the water. When the water is boiling, stir in the pasta. Cook for 7 minutes or until the pasta is tender. Remove the pan from the heat and drain all the water from the pasta.

While the pasta cooks, make the bacon. Add the bacon to a large oven proof skillet over medium heat. Cook for 8 minutes or until the bacon is crisp. Remove the bacon from the skillet and drain on paper towels. Crumble the bacon.

Add the onion, garlic and 1 teaspoon oregano to the skillet. Saute for 4 minutes. Add the tomato sauce and Tabasco sauce to the skillet. Stir until combined and add the pasta and Colby cheese. Stir until combined and remove the skillet from the heat.

In a small bowl, add the bacon, breadcrumbs, 1 teaspoon oregano and butter.

Stir until combined and sprinkle over the top of the casserole. Preheat the oven to 400°. Bake for 10-12 minutes or until the casserole is hot, bubbly and the breadcrumbs toasted. Remove from the oven and serve.

Savory Lentil Bacon Casserole

Makes 4 servings

Ingredients

1 1/4 cups dried lentils, rinsed
2 tbs. olive oil
1 1/2 cups chopped onion
3 garlic cloves, minced
3 cups sliced fresh mushrooms
2 tbs. all purpose flour
1 1/2 cups beef broth
4 oz. Canadian bacon, finely chopped
1 tbs. Worcestershire sauce
1 tbs. balsamic vinegar
1/2 tsp. salt
1/2 tsp. black pepper
1/2 cup grated Parmesan cheese
3 plum tomatoes, seeded & chopped
2 tbs. minced fresh parsley

Directions

Spray a 2 quart casserole dish with non stick cooking spray. In a sauce pan over medium heat, add the lentils. Cover the lentils with water and bring to a boil. Reduce the heat to medium low and place a lid on the pan. Simmer for 30 minutes or until the lentils are tender. Remove the pan from the heat and drain all the liquid from the lentils.

While the lentils are cooking, add the olive oil to a large skillet over medium heat. When the oil is hot, add the onion and garlic. Saute for 5 minutes. Add the mushrooms to the skillet. Saute for 10 minutes. Sprinkle the all purpose flour over the mushrooms. Stir for 1 minute.

Add the beef broth, Canadian bacon, Worcestershire sauce, balsamic vinegar, salt and black pepper to the skillet. Stir constantly and cook about 5 minutes or until the sauce thickens and bubbles. Remove from the heat and stir in the lentils. Spoon into the casserole dish. Sprinkle the Parmesan cheese over the top.

Bake for 20 minutes or until the casserole is hot and bubbly. Remove from the oven and sprinkle the tomatoes and parsley over the top.

Bean & Bacon Stove Top Casserole

Makes 8 servings

Ingredients

1 1/4 cups dried lima beans
1 cup dried navy beans
8 cups water
8 oz. bacon, diced
1 cup chopped onion
1/2 cup chopped celery
1 garlic clove, minced
15 oz. can diced tomatoes
2 tbs. light brown sugar
1/2 tsp. ground ginger
1/2 tsp. salt
1 tbs. prepared mustard (use your favorite flavor)
1 tbs. Worcestershire sauce

Directions

Rinse the lima and navy beans with cold water. Remove any bad pieces. Add the beans to a 5 quart dutch oven. Add the water to the beans and bring to a boil. Boil for 2 minutes. Remove the pan from the heat and place a lid on the pan. Let the beans sit at room temperature for 1 hour.

Place the beans back on the stove over medium heat. Bring the beans to a boil and reduce the heat to medium low. Simmer for 45 minutes to an hour or until the beans are tender. Remove the pan from the heat and drain the liquid from the beans. Save 1/2 cup bean liquid for use later in the recipe.

In a large skillet over medium heat, add the bacon. Cook for 8 minutes or until the bacon is crispy. Remove the bacon from the skillet and drain on paper towels. Add the onion, celery and garlic to the skillet. Saute for 5

minutes. Remove the skillet from the heat and add the vegetables to the beans.

Add the bacon, tomatoes with juice, brown sugar, ginger, salt, mustard and Worcestershire sauce to the beans. Place the pan on the stove over medium heat. Stir until combined and bring to a boil. Cook for 2 minutes. Remove the pan from the heat and serve.

Cheese Franks & Potato Casserole

Makes 6 servings

Ingredients

6 jumbo hot dogs, halved lengthwise & cut into 1/2" slices
1 tbs. vegetable oil
1 cup chopped onion
1/2 cup chopped green bell pepper
10 oz. can condensed cheddar cheese soup
2/3 cup half and half cream
2 potatoes, peeled & cubed
1/4 tsp. salt

Directions

In a skillet over medium heat, add the hot dogs and vegetable oil. Saute for 3 minutes or until the hot dogs are browned. Remove the hot dogs from the skillet and drain on paper towels.

Add the onion and green bell pepper to the skillet. Saute for 5 minutes. Remove the skillet from the heat. Add the cheddar cheese soup and half and half cream to the skillet. Stir until combined. Spray a 11 x 7 casserole dish with non stick cooking spray. Preheat the oven to 350°.

Spread the potatoes in the casserole dish. Sprinkle the salt over the potatoes. Place the hot dogs over the potatoes. Pour the soup mixture over the top. Do not stir. Bake for 30 minutes or until the potatoes are tender and the casserole hot and bubbly. Remove from the oven and serve.

Potato & Franks Casserole

Makes 8 servings

Ingredients

3 tbs. unsalted butter
2 tbs. all purpose flour
1 tsp. salt
1/4 tsp. black pepper
1 1/2 cups whole milk
1 lb. pkg. beef hot dogs, cut into 1/2" slices
5 medium red potatoes, thinly sliced
1 cup chopped onion
1/2 cup shredded cheddar cheese

Directions

Preheat the oven to 350°. Spray a 2 1/2 quart casserole dish with non stick cooking spray. In a sauce pan over medium heat, add the butter. When the butter melts, add the all purpose flour, salt and black pepper. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the milk. Continue stirring and cook for 2 minutes or until the sauce thickens. Remove the pan from the heat.

Place 1/3 of the hot dogs in the casserole dish. Spread 1/3 of the potatoes over the hot dogs. Sprinkle 1/2 cup onion over the potatoes. Repeat the layering steps 1 more time. Place the remaining hot dogs and potatoes over the top. Spread the sauce over the top of the casserole.

Cover the dish with a lid or aluminum foil. Bake for 1 hour. Remove the lid or aluminum foil. Sprinkle the cheddar cheese over the top. Bake for 10 minutes or until the cheese is bubbly and the potatoes tender. Remove from the oven and serve.

Scalloped Potatoes & Franks

Makes 4-5 servings

Ingredients

2 tbs. chopped onion
2 tbs. unsalted butter
1/4 cup all purpose flour
1 1/2 tsp. salt
1/8 tsp. black pepper
2 cups whole milk
1 cup shredded Swiss cheese
2 tbs. minced fresh parsley
6 potatoes, peeled & thinly sliced
8 hot dogs, halved and sliced

Directions

In a large sauce pan over medium heat, add the onion and butter. Saute for 4 minutes. Add the all purpose flour, salt and black pepper to the pan. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the milk. Continue stirring and cook about 2 minutes or until the sauce thickens and bubbles.

Remove the pan from the heat. Add the Swiss cheese and parsley to the pan. Stir until the cheese melts. Preheat the oven to 350°. Spray a 2 quart baking dish with non stick cooking spray. Spread half the potatoes in the bottom of the baking dish. Spread half the cheese sauce over the potatoes. Place the hot dogs over the sauce. Spread the remaining potatoes over the top. Spread the remaining cheese sauce over the potatoes.

Cover the dish with a lid or aluminum foil. Bake for 1 to 1 1/2 hours or until the potatoes are tender and the casserole bubbly. Remove the lid or aluminum foil from the dish. Bake for 10 minutes. Remove from the oven and let the

casserole rest for 5 minutes before serving.

Penne Salami Casserole

Makes 4-5 servings

Ingredients

12 cups water
2 cups dry penne pasta
3 tbs. olive oil
1 cup chopped onion
1 garlic clove, minced
2 cups canned diced tomatoes, drained
1 tbs. tomato paste
1 green bell pepper, chopped
1 red bell pepper, chopped
1/3 lb. hard salami, cubed
10 black olives, halved
Salt & black pepper to taste
1 cup shredded mozzarella cheese
1 cup shredded cheddar cheese

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the pasta. Cook for 7 minutes or until the pasta is tender. Remove the pan from the heat and drain all the water from the pasta.

In a large skillet over medium heat, add the olive oil. When the oil is hot, add the onion. Saute for 5 minutes. Add the garlic to the skillet. Saute for 1 minute. Add the tomatoes, tomato paste, green bell pepper, red bell pepper, salami and black olives to the skillet. Season to taste with salt and black pepper.

Cook for 5 minutes and remove the skillet from the heat. Add the pasta and stir until combined. Spray a 2 quart casserole dish with non stick cooking

spray. Preheat the oven to 350°. Spread half the casserole in the bottom of the casserole dish. Sprinkle 3/4 cup mozzarella cheese and 1/2 cup cheddar cheese over the pasta. Spread the remaining casserole over the top. Sprinkle 1/4 cup mozzarella cheese and 1/2 cup cheddar cheese over the top.

Bake for 15-20 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Seafood Casseroles

Shrimp, salmon and tuna are excellent seafood choices for casseroles. The canned meats are ready to add to casseroles. This makes them a quick and inexpensive meat alternative to casseroles.

Baked Creole Halibut Casserole

Makes 4 servings

Ingredients

4 fresh halibut steaks, 4 oz. size
Salt & black pepper to taste
8 oz. can tomato sauce
12 oz. pkg. frozen mixed vegetables, thawed
2 cups hot cooked rice, optional

Directions

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. Place the halibut steaks in the baking pan. Season the halibut with salt and black pepper. Spoon the tomato sauce and mixed vegetables over the halibut. Season to taste with salt and black pepper.

Bake for 25 minutes or until the halibut is tender and the fish flakes easily with a fork. Remove from the oven and serve over rice if desired.

Cheesy Tuna Macaroni Casserole

Makes 4 servings

Ingredients

8 cups water
7 oz. box macaroni & cheese mix
1/2 cup whole milk
1 tbs. unsalted butter
10.75 oz. can condensed cream of broccoli soup
5 oz. can tuna, drained & flaked
3/4 cup frozen green peas
2 tbs. finely chopped onion
1 tbs. Cheez Whiz

Directions

Add the water to a large sauce pan over medium heat. When the water is boiling, stir in the macaroni from the box. Cook for 6 minutes or until the macaroni is tender. Remove the pan from the heat and drain all the water from the macaroni. Add the milk, butter and cheese from the box to the macaroni. Stir until combined.

Add the cream of broccoli soup, tuna, green peas, onion and Cheez Whiz to the macaroni. Stir until combined. Spray a 1 1/2 quart baking dish with non stick cooking spray. Spoon the casserole into the dish. Preheat the oven to 350°. Cover the dish with a lid or aluminum foil. Bake for 20 minutes. Remove the lid or aluminum foil from the dish. Bake for 10 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Hearty Tuna Casserole

Makes 6 servings

Ingredients

12 cups water
3 cups dry egg noodles
12 oz. can water packed tuna, drained & flaked
1 cup shredded zucchini, drained
3/4 cup sour cream
1 celery rib, thinly sliced
1/4 cup chopped onion
1/4 cup mayonnaise
2 tsp. prepared mustard (use your favorite)
1/2 tsp. dried thyme
1/4 tsp. salt
1 cup shredded mozzarella cheese
1 cup chopped fresh tomato

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the noodles. Cook for 6 minutes or until the noodles are tender. Remove the pan from the heat and drain all the water from the noodles.

Add the tuna, zucchini, sour cream, celery, onion, mayonnaise, mustard, thyme and salt to the noodles. Stir until combined. Preheat the oven to 350°. Spray a 2 quart casserole dish with non stick cooking spray. Spread half the casserole into the dish. Sprinkle 1/2 cup mozzarella cheese over the top. Repeat the layering steps 1 more time. Sprinkle the tomatoes over the top.

Cover the casserole dish with a lid or aluminum foil. Bake for 30 minutes. Remove the lid or aluminum foil from the dish. Bake for 5-10 minutes or

until the casserole is hot and bubbly. Remove from the oven and serve.

Broccoli Tuna Crescent Casserole

Makes 8 servings

Ingredients

8 ct. can refrigerated crescent rolls
1 cup shredded Monterey Jack cheese
3 cups frozen chopped broccoli, cooked & drained
4 beaten eggs
10.75 oz. can condensed cream of broccoli soup
2 tbs. mayonnaise
3/4 tsp. onion powder
1/2 tsp. dried dill
12 oz. can tuna, drained & flaked
1 tbs. diced red pimentos, drained

Directions

Remove the crescent roll dough from the can in one rectangle. Place the dough in a 9 x 13 baking pan. Press the dough in the bottom and 1/2" up the sides of the baking pan to form a crust. Press any perforations closed with your fingers. Sprinkle the Monterey Jack cheese and broccoli over the crust.

Preheat the oven to 350°. In a mixing bowl, add the eggs, cream of broccoli soup, mayonnaise, onion powder and dill. Stir until combined. Add the tuna and red pimentos. Stir until combined and spoon into the baking pan over the crust.

Bake for 35-40 minutes or until a knife inserted near the center of the casserole comes out clean. Remove from the oven and let the casserole rest for 10 minutes before serving.

Homestyle Tuna Macaroni Casserole

Makes 4-5 servings

Ingredients

12 cups water
7 oz. pkg. dry elbow macaroni
10.75 oz. can cream of mushroom soup
1 cup sliced fresh mushrooms
1 cup shredded cheddar cheese
1 cup whole milk
5 oz. can water packed tuna, flaked & drained
2 tbs. diced red pimento
3 tsp. dried minced onion
1 tsp. ground mustard
1/4 tsp. salt
1/3 cup crushed cornflakes

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the elbow macaroni. Cook for 6 minutes or until the macaroni is tender. Remove from the heat and drain all the water from the pan.

Preheat the oven to 350°. Spray a 2 quart casserole dish with non stick cooking spray. In a large bowl, add the cream of mushroom soup, mushrooms, cheddar cheese, milk, tuna, red pimentos, onion, mustard and salt. Stir until combined. Add the macaroni to the bowl. Stir until combined and spread in the casserole dish.

Sprinkle the cornflakes over the top of the casserole. Bake for 25 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Cream Cheese Tuna Casserole

Makes 4 servings

Ingredients

12 cups water
2 cups dry elbow macaroni
12 oz. can water packed solid tuna, drained
8 oz. can tomato sauce
4 oz. cream cheese, cubed
1/2 cup finely chopped onion
1/4 tsp. salt
1/2 tsp. dried oregano

Directions

Preheat the oven to 350°. Spray a 2 quart casserole dish with non stick cooking spray. Preheat the oven to 350°. In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the macaroni. Cook for 6 minutes or until the macaroni is tender. Remove the pan from the heat and drain all the water from the pan.

In a large bowl, add the tuna, tomato sauce, cream cheese, onion, salt and oregano. Stir until combined and add the noodles. Toss until combined. Spoon into the casserole dish. Place a lid or aluminum foil over the dish. Bake for 25 minutes or until the casserole is hot and bubbly. Remove from the oven and stir before serving.

Tuna Penne Casserole

Makes 6 servings

Ingredients

12 cups water
6 oz. pkg. penne pasta
10.75 oz. can cream of chicken soup
5 oz. can tuna, flaked & drained
1 cup shredded cheddar cheese
1/2 cup sliced celery
1/2 cup whole milk
1/4 cup mayonnaise
4 oz. can sliced water chestnuts, drained
2 oz. jar diced red pimentos, drained
1/2 tsp. salt
Black pepper to taste

Directions

In a sauce pan over medium heat, add the water. When the water is boiling, stir in the pasta. Cook for 6 minutes or until the pasta is tender. Remove the pan from the heat and drain all the water from the pasta.

Preheat the oven to 350°. Spray a 2 quart casserole dish with non stick cooking spray. Add the cream of chicken soup, tuna, cheddar cheese, celery, milk, mayonnaise, water chestnuts, red pimentos, salt and black pepper to taste to the pasta. Stir until combined and spoon into the casserole dish.

Bake for 25 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Spinach Tuna Casserole

Makes 8 servings

Ingredients

16 cups water
5 cups dry egg noodles
2 cups sour cream
1 1/2 cups mayonnaise
2 tsp. lemon juice
2 tsp. whole milk
1/4 tsp. salt
10 oz. pkg. frozen chopped spinach, thawed & squeezed dry
6 oz. pkg. chicken stuffing mix
1/3 cup seasoned breadcrumbs
5 oz. can tuna, flaked & drained
3 tbs. grated Parmesan cheese

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the egg noodles. Cook for 6 minutes or until the noodles are tender. Remove the pan from the heat and drain all the water from the noodles.

In a mixing bowl, add the sour cream, mayonnaise, lemon juice, milk and salt. Stir until combined. Add the spinach, stuffing mix, breadcrumbs and tuna to the bowl. Stir until combined.

Preheat the oven to 350°. Spray a 9 x 13 casserole dish with non stick cooking spray. Spoon the noodles in the bottom of the dish. Spoon the tuna mixture over the top. Sprinkle the Parmesan cheese over the top of the casserole. Cover the dish with aluminum foil. Bake for 45 minutes. Remove the aluminum foil. Bake for 10 minutes or until the casserole is bubbly and

light golden brown. Remove from the oven and serve.

Tuna Tomato Casserole

Makes 6 servings

Ingredients

12 oz. can tuna, drained & flaked
1 cup mayonnaise
1 cup finely chopped onion
1/2 tsp. salt
1/4 tsp. black pepper
4 quarts water
12 oz. pkg. wide egg noodles
10 plum tomatoes, cut into 1/4" slices
1 cup shredded cheddar cheese

Directions

In a mixing bowl, add the tuna, mayonnaise, onion, salt and black pepper. Stir until combined. In a large sauce pan over medium heat, add the water. When the water is boiling, add the egg noodles. Cook for 6 minutes or until the noodles are tender. Remove the pan from the heat and drain all the water from the noodles.

Preheat the oven to 375°. Lightly spray a 9 x 13 baking dish with non stick cooking spray. Spread half the noodles in the baking dish. Spread half the tuna over the noodles. Place half the tomato slices over the top. Repeat the layering steps 1 more time. Sprinkle the cheddar cheese over the top.

Bake for 20 minutes or until the casserole is hot and the cheese melted. Remove from the oven and serve. You can use most any cheese instead of cheddar if desired.

Tuna Penne Casserole

Makes 6 servings

Ingredients

12 cups water
6 oz. pkg. penne pasta
10.75 oz. can cream of chicken soup
5 oz. can tuna, drained & flaked
1 cup shredded sharp cheddar cheese
1/2 cup sliced celery
1/2 cup whole milk
1/4 cup mayonnaise
4 oz. can sliced water chestnuts, drained
2 oz. jar diced red pimentos, drained
1/2 tsp. salt
1/8 tsp. black pepper
1/8 tsp. celery seed

Directions

In a sauce pan over medium heat, add the water. When the water is boiling, stir in the pasta. Cook for 6 minutes or until the pasta is tender. Remove the pan from the heat and drain all the water from the pan.

Preheat the oven to 350°. Spray a 2 quart casserole dish with non stick cooking spray. Add the cream of chicken soup, tuna, cheddar cheese, celery, milk, mayonnaise, water chestnuts, red pimentos, salt, black pepper and celery seed to the pasta. Stir until combined and spread in the casserole dish.

Bake for 25 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Salmon Noodle Casserole

Makes 4 servings

Ingredients

12 cups water
6 oz. pkg. wide egg noodles
1 tbs. vegetable oil
1 cup finely chopped onion
3/4 cup thinly sliced carrot
3/4 cup thinly sliced celery
15 oz. can salmon, drained, deboned & flaked
10.75 oz. can cream of celery soup
1 cup shredded cheddar cheese
3/4 cup frozen green peas
1/2 cup sour cream
1/4 cup whole milk
2 tsp. dried dill
Black pepper to taste

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the egg noodles. Cook for 6 minutes or until the noodles are tender. Remove the pan from the heat and drain all the water from the noodles.

While the noodles are cooking, make the rest of the sauce. In a skillet over medium heat, add the vegetable oil. When the oil is hot, add the onion, carrot and celery. Saute for 5 minutes. Add the noodles, salmon, cream of celery soup, cheddar cheese, green peas, sour cream, milk, dill and black pepper to taste to the bowl. Stir until combined.

Preheat the oven to 350°. Spoon the casserole into a 2 quart baking dish.

Cover the dish with aluminum foil. Bake for 25 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Salmon Stuffing Casserole

Makes 4 servings

Ingredients

7 oz. can pink salmon, skin & bones removed
4 cups soft breadcrumbs
1/2 cup chopped celery
1/2 cup chopped green bell pepper
1/4 cup chopped onion
1 tbs. minced fresh parsley
3/4 cup whole milk
1 tbs. mayonnaise
1 tsp. ground mustard
1/4 tsp. black pepper
1 tbs. grated Parmesan cheese
1/4 tsp. paprika

Directions

Preheat the oven to 350°. Spray a 1 quart baking dish with non stick cooking spray. In a large bowl, add the salmon, breadcrumbs, celery, green bell pepper, onion and parsley. Stir until combined.

In a small bowl, add the milk, mayonnaise, ground mustard and black pepper. Stir until combined and add to the salmon. Stir until combined and spoon into the baking dish. Sprinkle the Parmesan cheese and paprika over the top of the casserole. Bake for 30 minutes or until the casserole is hot and golden brown. Remove from the oven and serve.

Salmon Stroganoff

Makes 5 servings

Ingredients

4 cups cooked wide egg noodles
14 oz. can pink salmon, drained, bones & skin removed
4 oz. jar sliced mushrooms, drained
2 oz. jar diced red pimentos, drained
1 1/2 cups cottage cheese
1 1/2 cups sour cream
1/2 cup mayonnaise
3 tbs. grated onion
1 garlic clove, minced
1 1/2 tsp. Worcestershire sauce
1 tsp. salt
1 cup shredded cheddar cheese
1/3 cup dry breadcrumbs
2 tbs. melted unsalted butter

Directions

Preheat the oven to 350°. Spray a 2 quart baking dish with non stick cooking spray. In a large bowl, add the noodles, salmon, mushrooms and red pimentos. Stir until combined.

In a separate bowl, add the cottage cheese, sour cream, mayonnaise, onion, garlic, Worcestershire sauce, and salt. Stir until combined and add to the noodles. Add the cheddar cheese to the noodles. Stir until combined and spread in the baking dish.

In a small bowl, add the breadcrumbs and butter. Stir until the breadcrumbs are coated in the butter. Sprinkle the breadcrumbs over the top of the casserole. Bake for 30 minutes or until the casserole is bubbly and golden

brown. Remove from the oven and serve.

Salmon Biscuit Bake

Makes 4-5 servings

Ingredients

14 oz. can pink salmon, drained & bones & skin removed
1 cup frozen green peas, thawed
1/4 cup whole milk
1/4 cup plus 2 tbs. mayonnaise
2 tbs. finely chopped green bell pepper
1/4 tsp. lemon pepper seasoning
1 cup shredded cheddar cheese
1 cup Bisquick
1/3 cup whole milk

Directions

Preheat the oven to 425°. Spray a 9" pie pan with non stick cooking spray. In a large bowl, add the salmon, green peas, 1/4 cup milk, 1/4 cup mayonnaise, green bell pepper and lemon pepper seasoning. Stir until combined and spread in the pie pan.

Sprinkle the cheddar cheese over the top. In a mixing bowl, add the Bisquick, 1/3 cup milk and 2 tablespoons mayonnaise. Stir until combined. Drop the dough, by tablespoonfuls, over the top of the casserole. Bake for 12-15 minutes or until the casserole is bubbly and the biscuits golden brown. Remove from the oven and serve.

Salmon Broccoli Bake

Makes 4 servings

Ingredients

1 cup chopped onion
1 tbs. unsalted butter
1 1/2 cups cooked wild rice
7 oz. can pink salmon, skin & bones removed
1 egg
1/2 cup mayonnaise
1/2 cup grated Parmesan cheese
3 cups frozen chopped broccoli, thawed & drained
1 1/2 cups shredded cheddar cheese

Directions

In a large skillet over medium heat, add the onion and butter. Saute for 5 minutes. Remove the skillet from the heat. Add the rice and salmon to the skillet. Stir until combined.

In a small bowl, add the egg and mayonnaise. Stir until combined and add to the skillet. Stir until combined. Spray a 2 quart casserole dish with non stick cooking spray. Spoon half the salmon filling in to the dish. Sprinkle 1/4 cup Parmesan cheese and 1 1/2 cups broccoli over the filling. Sprinkle 1 cup cheddar cheese over the top.

Spread the remaining salmon filling over the cheese. Sprinkle 1/4 cup Parmesan cheese and 1 1/2 cups broccoli. Bake for 30 minutes. Sprinkle 1/2 cup cheddar cheese over the top. Bake for 5 minutes or until the cheese melts and the casserole is hot and bubbly. Remove from the oven and serve.

Mustard Salmon Casserole

Makes 8 servings

Ingredients

2 beaten eggs
2/3 cup whole milk
1/2 cup sour cream
3/4 cup dry breadcrumbs
1 tsp. seafood seasoning
1/2 tsp. lemon pepper seasoning
1/4 tsp. dried dill
3 cups cooked flaked salmon
3 tbs. chopped celery
2 tbs. chopped onion
4 1/2 tsp. lemon juice
1 1/3 cups mayonnaise
1 tbs. prepared mustard (use your favorite)
1 egg white
2 tbs. minced fresh parsley

Directions

In a large bowl, add the eggs, milk and sour cream. Whisk until combined. Add the breadcrumbs, seafood seasoning, lemon pepper seasoning and dill. Whisk until combined. Add the salmon, celery, onion and lemon juice. Stir until combined.

Spray a 11 x 7 baking dish with non stick cooking spray. Spoon the casserole into the baking dish. Preheat the oven to 350°. Bake for 25 minutes or until a knife inserted in the center of the casserole comes out clean.

While the casserole is cooking, add the mayonnaise and mustard to a small bowl. Stir until combined. In a small bowl, add the egg white. Whisk the egg

white until stiff peaks form. Gently fold in the mayonnaise mixture. Spread over the casserole. Bake for 10-13 minutes or until the topping puffs and is lightly browned. Remove from the oven and sprinkle the parsley over the top.

Salmon Dinner Casserole

Makes 4 servings

Ingredients

1/3 cup chopped green bell pepper
3 tbs. chopped onion
2 tbs. vegetable oil
1/4 cup all purpose flour
1/2 tsp. salt
1 1/2 cups whole milk
10.75 oz. can cream of celery soup
6 oz. pkg. boneless skinless pink salmon
1 cup frozen green peas
2 tsp. lemon juice
8 ct. can refrigerated crescent rolls

Directions

In a large skillet over medium heat, add the green bell pepper, onion and vegetable oil. Saute for 5 minutes. Add the all purpose flour and salt to the skillet. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the milk. Continue stirring and cook for 2-3 minutes or until the sauce thickens and bubbles. Remove the skillet from the heat.

Add the cream of celery soup, salmon, green peas and lemon juice to the skillet. Stir until combined and spoon into a 11 x 7 baking dish. Preheat the oven to 375°. Remove the crescent dough from the can. Do not unroll the dough. Cut the dough into 8 slices and place over the top of the casserole.

Bake for 12-15 minutes or until the crescent crust is golden brown and the casserole hot. Remove from the oven and serve.

Seafood Pasta Casserole

Makes 6 servings

Ingredients

1/4 cup olive oil
1 lb. fresh asparagus, trimmed & cut into 1" pieces
1 cup chopped green onion
1 tbs. minced garlic
16 oz. pkg. linguine noodles, cooked & drained
1 lb. medium shrimp, cooked, peeled & deveined
8 oz. crabmeat, cooked
8 oz. imitation or fresh lobster, cooked
8 oz. can black olives, drained

Directions

Preheat the oven to 350°. Spray a 4 quart casserole dish with non stick cooking spray. In a skillet over medium heat, add the olive oil. When the oil is hot, add the asparagus, green onions and garlic. Saute for 5 minutes. Remove the skillet from the heat and add the vegetables and the olive oil to the casserole dish.

Add the linguine noodles, crab, lobster and black olives to the casserole dish. Toss until combined. Bake for 30 minutes or until the casserole is hot. Remove from the oven and serve.

Bayou Seafood Casserole

Makes 6 servings

Ingredients

8 oz. cream cheese, cubed
4 tbs. unsalted butter
1 1/2 cups chopped onion
2 celery ribs, chopped
1 large green bell pepper, chopped
1 lb. cooked medium shrimp, peeled & deveined
2 cans drained & flaked crab meat, 6 oz. size
10.75 oz. can cream of mushroom soup
3/4 cup cooked rice
4 oz. jar sliced mushrooms, drained
1 tsp. garlic salt
3/4 tsp. Tabasco sauce
1/2 tsp. cayenne pepper
3/4 cup shredded cheddar cheese
1/2 cup crushed Ritz crackers

Directions

Preheat the oven to 350°. Spray a 2 quart baking dish with non stick cooking spray. In a small sauce pan over low heat, add the cream cheese and 2 tablespoons butter. Stir constantly and cook until the cream cheese and butter melt. Remove the pan from the heat.

In a large skillet over medium heat, add the onion, celery, green bell pepper and 2 tablespoons butter. Saute for 6 minutes or until the vegetables are tender. Add the shrimp, crab, cream of mushroom soup, rice, mushrooms, garlic salt, Tabasco sauce, cayenne pepper and cream cheese mixture. Stir until combined. Remove the skillet from the heat and spoon into the baking dish.

Sprinkle the cheddar cheese and Ritz crackers over the top of the casserole. Bake for 25 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Creamy Seafood Casserole

Makes 6 servings

Ingredients

1 lb. flounder fillets, cut into 1" pieces
1 lb. raw medium shrimp, peeled & deveined
10.75 oz. can cream of shrimp soup
1/4 cup whole milk
1 cup crushed Ritz crackers
1/4 cup grated Parmesan cheese
1 tsp. paprika
2 tbs. melted unsalted butter

Directions

Preheat the oven to 350°. Spray a 11 x 7 baking dish with non stick cooking spray. Place the flounder pieces and shrimp in the baking dish. In a mixing bowl, add the cream of shrimp soup and milk. Stir until combined and spread over the top of the fish and shrimp.

In a small bowl, add the Ritz crackers, Parmesan cheese, paprika and butter. Stir until combined and sprinkle over the top of the casserole. Bake for 25 minutes or until the fish flakes easily with a fork and the shrimp turn pink. Remove from the oven and serve.

Halibut Casserole

Makes 4 servings

Ingredients

5 tbs. unsalted butter
1/4 cup all purpose flour
1/2 tsp. salt
1/8 tsp. white pepper
1 1/2 cups whole milk
1 cup chopped green bell pepper
1 cup chopped onion
2 cups cooked halibut, cubed
3 hard boiled eggs, chopped
2 oz. jar diced red pimentos, drained
1/3 cup shredded cheddar cheese

Directions

In a large sauce pan over medium heat, add 4 tablespoons butter. When the butter melts, add the all purpose flour, salt and white pepper. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the milk. Continue stirring and cook about 2 minutes or until the sauce thickens. Remove the pan from the heat and place a lid on the pan.

Preheat the oven to 375°. Spray a 1 1/2 quart casserole dish with non stick cooking spray. In a small skillet over medium heat, add 1 tablespoon butter. When the butter melts, add the green bell pepper and onion. Saute for 5 minutes or until the vegetables are tender. Remove from the heat and add to the sauce. Add the halibut, boiled eggs and red pimentos to the sauce. Stir until combined and spoon into the casserole dish.

Sprinkle the cheddar cheese over the top of the casserole. Bake for 15-20 minutes or until the casserole is hot and bubbly. Remove from the oven and

serve.

Baked Sole & Spinach Casserole

Makes 6 servings

Ingredients

16 cups water
8 oz. pkg. egg noodles
3 tbs. unsalted butter
3 tbs. all purpose flour
3 cups whole milk
1 1/2 cups shredded cheddar cheese
1 tbs. lemon juice
1 tsp. salt
1 tsp. ground mustard
1 tsp. Worcestershire sauce
1/8 tsp. ground nutmeg
1/8 tsp. black pepper
2 pkgs. thawed & squeezed dry frozen spinach, 10 oz. size
1 1/2 lbs. sole fillets
1/4 cup toasted slivered almonds

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the egg noodles. Cook for 6 minutes or until the noodles are tender. Remove the pan from the heat and drain all the water from the noodles.

In a large sauce pan over medium heat, add the butter. When the butter melts, stir in the all purpose flour. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the milk. Continue stirring and cook for 2 minutes or until the sauce thickens and bubbles.

Add 1 cup cheddar cheese, lemon juice, salt, ground mustard, Worcestershire

sauce, nutmeg and black pepper to the pan. Stir until combined and the cheese melts. Add the noodles to the sauce. Stir until combined. Remove half the sauce and place in a bowl.

Preheat the oven to 375°. Spray a 9 x 13 baking pan with non stick cooking spray. Spoon the remaining sauce in the baking pan. Place the spinach over the sauce in the baking pan. Place the sole fillets over the top. Spread the reserved cheese sauce over the top. Sprinkle the almonds over the sauce. Bake for 30 minutes or until the casserole is bubbly and the sole flakes easily with a fork. Remove from the oven and serve.

Cod Pasta Casserole

Makes 6 servings

Ingredients

14 cups water
1 tsp. lemon pepper seasoning
1 bay leaf
2 lbs. cod fillets, cut into 1" pieces
1 cup dry small shell pasta
1 red bell pepper, chopped
1 green bell pepper, chopped
1 cup chopped onion
1 tbs. unsalted butter
3 tbs. all purpose flour
2 1/2 cups evaporated milk
3/4 tsp. salt
1/2 tsp. dried thyme
1/4 tsp. black pepper
1 cup shredded Mexican cheese blend

Directions

In a large skillet over medium heat, add 6 cups water, lemon pepper seasoning and the bay leaf. Bring to a boil and add the cod. Place a lid on the skillet. Simmer for 5-6 minutes or until the fish flakes and is tender. Remove from the heat and drain all the water from the skillet. Remove the bay leaf and discard.

In a sauce pan over medium heat, add 8 cups water. When the water is boiling, stir in the shell pasta. Cook for 6 minutes or until the pasta is tender. Remove from the heat and drain all the water from the pasta.

In a sauce pan over medium heat, add the red bell pepper, green bell pepper,

onion and butter. Saute for 5 minutes or until the vegetables are tender. Add the all purpose flour to the pan. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the evaporated milk. Continue stirring and cook for 2 minutes or until the sauce thickens. Add the salt, thyme, black pepper and Mexican cheese blend to the pan. Stir until combined and the cheese melts. Remove the pan from the heat.

Add the pasta and fish to the sauce. Gently stir until combined. Preheat the oven to 350°. Spray a 2 quart baking dish with non stick cooking spray. Spoon the casserole into the baking dish. Cover the dish with a lid or aluminum foil. Bake for 25 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Corn & Fish Stick Casserole

Makes 8 servings

Ingredients

1/4 cup chopped onion
1/4 cup chopped green bell pepper
1/4 cup unsalted butter, cubed
1/4 cup all purpose flour
1 1/2 tsp. salt
1/4 tsp. black pepper
2 tsp. granulated sugar
2 cans stewed tomatoes, 14 oz. size
2 pkgs. thawed frozen whole kernel corn, 10 oz. size
24 oz. pkg. frozen fish sticks

Directions

Preheat the oven to 350°. Spray two 11 x 7 baking dishes with non stick cooking spray. In a large skillet over medium heat, add the onion, green bell pepper and butter. Saute for 4 minutes.

Add the all purpose flour, salt, black pepper and granulated sugar to the skillet. Stir constantly and cook for 1 minute. Add the tomatoes with juice to the skillet. Stir constantly and cook for 2-3 minutes or until the sauce thickens and bubbles. Remove the skillet from the heat and add the corn. Stir until combined. Spoon into the baking dishes.

Place the fish sticks over the top of the casserole. Cover the dishes with aluminum foil. Bake for 25 minutes. Remove the aluminum foil. Bake for 15 minutes or until the fish sticks are golden brown and the casserole hot and bubbly. Remove from the oven and serve.

Oyster Casserole

Makes 6 servings

Ingredients

1 quart shucked oysters
2 cups chopped onion
1 1/2 cups chopped celery
3/4 cup unsalted butter
1/2 cup all purpose flour
2 cups half and half cream
2 tsp. minced fresh parsley
1 tsp. salt
1/2 tsp. dried thyme
1/4 tsp. black pepper
1/8 tsp. cayenne pepper
4 beaten egg yolks
2 cups crushed Ritz crackers

Directions

Drain the oysters but save the liquor from the oysters in a small bowl. In a large sauce pan over medium heat, add the onions, celery and 1/2 cup butter. Saute for 6 minutes or until the vegetables are tender. Add the all purpose flour to the pan. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the half and half cream. Continue stirring and cook about 2 minutes or until the sauce thickens and bubbles.

Reduce the heat to low. Add the parsley, salt, thyme, black pepper, cayenne pepper and reserved oyster liquid. Stir constantly and cook for 2 minutes. Add the beaten egg yolks to a small bowl. Add 1 tablespoon sauce to the eggs. Whisk until combined. Add another tablespoon sauce to the yolks. Whisk until combined. Add the egg yolks to the pan and stir until combined. Remove the pan from the heat.

Spray a 9 x 13 baking pan with non stick cooking spray. Preheat the oven to 400°. Spread half the sauce in the baking pan. Spread half the oysters over the sauce. Sprinkle half the Ritz crackers over the top. Repeat the layering steps 1 more time.

In a microwavable bowl, add 1/4 cup butter. Microwave for 30 seconds or until the butter melts. Remove from the microwave and drizzle the butter over the top of the cracker crumbs. Bake for 25 minutes or until the casserole is bubbly and golden brown. Remove from the oven and let the casserole rest for 10 minutes before serving.

Sea Shell Crab Casserole

Makes 6 servings

Ingredients

8 cups water
1 1/2 cups medium shell pasta
1 1/2 cups chopped onion
1 green bell pepper, chopped
3 celery ribs, chopped
3 tbs. unsalted butter
12 oz. can evaporated milk
1/2 cup mayonnaise
1 tsp. salt
1 tsp. ground mustard
1 tsp. paprika
1 tsp. Worcestershire sauce
2 oz. can sliced black olives
16 oz. cooked crab meat, flaked

Directions

In a sauce pan over medium heat, add the water. When the water is boiling, stir in the pasta. Cook for 6 minutes or until the pasta is tender. Remove the pan from the heat and drain all the water from the pasta.

While the pasta is cooking, add the onion, green bell pepper, celery and butter to a large skillet over medium heat. Saute for 8 minutes or until the vegetables are tender. Remove the skillet from the heat.

Preheat the oven to 350°. Spray a 2 quart casserole dish with non stick cooking spray. In a large bowl, add the evaporated milk and mayonnaise. Stir until combined. Add the salt, ground mustard, paprika and Worcestershire sauce to the bowl. Stir until combined. Add the pasta, vegetables, black

olives and crab to the bowl. Stir until combined and spoon into the casserole dish.

Cover the dish with a lid or aluminum foil. Bake for 25 minutes. Remove the lid or aluminum foil from the dish. Bake for 10 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Sunday Dinner Seafood Casserole

Makes 6 servings

Ingredients

8 oz. sea scallops, rinsed & patted dry
1 cup finely chopped onion
1 celery rib, finely chopped
6 tbs. unsalted butter, cubed
7 tbs. all purpose flour
1 1/2 cups half and half cream
1 cup shredded sharp cheddar cheese
6 tbs. sherry
3/4 tsp. salt
1/4 tsp. cayenne pepper
1 lb. cooked medium shrimp, peeled & deveined
6 oz. can crabmeat, drained & flaked
14 oz. can artichoke hearts, drained, chopped & patted dry
8 oz. can sliced water chestnuts, drained
1/2 cup sliced almonds
1/4 cup grated Parmesan cheese

Directions

In a dutch oven over medium heat, add the scallops, onion, celery and butter. Saute for 4 minutes. Add the all purpose flour to the pan. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the half and half cream. Stir until the sauce thickens or about 2 minutes.

Reduce the heat to low. Add the cheddar cheese, sherry, salt and cayenne pepper to the pan. Stir until combined and the cheese melts. Remove the pan from the heat.

Preheat the oven to 350°. Spray a 11 x 7 baking dish with non stick cooking

spray. Spread the shrimp, crab, artichokes and water chestnuts in the bottom of the baking dish. Spoon the sauce over the top. Sprinkle the almonds and Parmesan cheese over the top.

Bake for 25 minutes or until the casserole is hot and bubbly. Remove from the oven and let the casserole rest for 10 minutes before serving.

Shrimp Creole Casserole

Makes 4-6 servings

Ingredients

2 tbs. olive oil
1 1/2 cups chopped green bell pepper
1 cup chopped onion
2/3 cup chopped celery
2 garlic cloves, minced
1 cup dry long grain rice
14 oz. can diced tomatoes
2 tsp. Tabasco sauce
1 tsp. dried oregano
3/4 tsp. salt
1/2 tsp. dried thyme
Black pepper to taste
1 lb. medium fresh shrimp, peeled & deveined
1 tbs. fresh minced parsley

Directions

Preheat the oven to 325°. In a large skillet over medium high heat, add the olive oil. When the oil is hot, add the green bell peppers, onion, celery and garlic. Saute for 5 minutes. Add the rice to the skillet. Saute for 5 minutes.

Drain the tomatoes but save the liquid. Add water to the tomato liquid to equal 1 3/4 cups. Add the tomatoes, tomato liquid, Tabasco sauce, oregano, salt, thyme and black pepper to taste to the skillet. Stir until combined and cook for 2 minutes. Remove the skillet from the heat and stir in the shrimp.

Spoon the casserole into a 2 1/2 quart baking dish. Cover the dish with aluminum foil. Bake for 50-55 minutes or until the rice is tender. Remove the dish from the oven and sprinkle the parsley over the top.

Artichoke Shrimp Casserole

Makes 4 servings

Ingredients

1 lb. cooked medium shrimp, peeled & deveined
14 oz. can artichokes, rinsed, drained & quartered
2/3 cup frozen pearl onions, thawed
2 cups sliced fresh mushrooms
1 cup chopped red bell pepper
2 tbs. unsalted butter
10.75 oz. can cream of shrimp soup
1/2 cup sour cream
1/4 cup chicken broth
2 tsp. Worcestershire sauce
1 tsp. grated lemon zest
1/8 tsp. white pepper
1/2 cup soft breadcrumbs
1/3 cup grated Parmesan cheese
1 tbs. minced fresh parsley
1 tbs. melted unsalted butter
2 cups hot cooked rice, optional

Directions

Preheat the oven to 375°. Spray a 11 x 7 casserole dish with non stick cooking spray. Place the shrimp, artichokes and onions in the casserole dish. In a large skillet over medium heat, add the mushrooms, red bell pepper and 2 tablespoons butter. Saute for 6 minutes or until the vegetables are tender.

Add the cream of shrimp soup, sour cream, chicken broth, Worcestershire sauce, lemon zest and white pepper. Stir until combined and remove the skillet from the heat. Pour the sauce over the ingredients in the casserole dish.

In a small bowl, add the breadcrumbs, Parmesan cheese, parsley and melted butter. Stir until combined and sprinkle over the top of the casserole. Bake for 20 minutes or until the casserole is hot, bubbly and golden brown. Remove from the oven and serve.

Cheddar Shrimp Penne Casserole

Makes 4-5 servings

Ingredients

12 cups water
2 cups dry penne pasta
2 garlic cloves, minced
2 tbs. unsalted butter
2 tbs. all purpose flour
1/2 tsp. salt
1/4 tsp. black pepper
2 cups whole milk
1 1/2 cups shredded cheddar cheese
1 lb. cooked medium shrimp, peeled & deveined
15 oz. can whole kernel corn, drained

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the pasta. Cook for 7 minutes or until the pasta is tender. Remove the pan from the heat and drain all the water from the pan.

While the noodles are cooking, add the garlic and butter to a sauce pan over medium heat. Saute for 2 minutes. Add the all purpose flour, salt and black pepper to the pan. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the milk. Continue stirring and cook for 2 minutes or until the sauce thickens. Reduce the heat to low. Add 1 cup cheddar cheese to the pan. Stir until the cheese melts and remove the pan from the heat.

Add the cheese sauce, shrimp and corn to the pasta. Stir until combined. Preheat the oven to 350°. Spray a 2 quart baking dish with non stick cooking spray. Spoon the casserole into the dish. Cover the dish with a lid or aluminum foil.

Bake for 25 minutes. Remove the lid or aluminum foil from the dish. Sprinkle 1/2 cup cheddar cheese over the top. Bake for 10 minutes or until the cheese melts and the casserole is hot and bubbly. Remove from the oven and serve.

Shrimp Rice Casserole

Makes 6 servings

Ingredients

1 lb. medium raw shrimp, peeled & deveined
2 tbs. unsalted butter
12 oz. sliced fresh mushrooms
1 large green bell pepper, chopped
1 cup chopped onion
3 tbs. all purpose flour
3/4 tsp. salt
1/8 tsp. cayenne pepper
1 1/3 cups whole milk
1 cup shredded cheddar cheese
3 cups cooked brown rice

Directions

In a large skillet over medium heat, add the shrimp and 1 tablespoon butter. Saute for 3 minutes or until the shrimp turn pink. Remove the shrimp from the skillet and drain on paper towels.

Add 1 tablespoon butter to the skillet. When the butter melts, add the mushrooms, green bell pepper and onion. Saute for 6 minutes or until the vegetables are tender. Add the all purpose flour, salt and cayenne pepper to the skillet. Stir constantly and cook for 1 minute.

While constantly stirring, slowly add the milk to the skillet. Continue stirring and bring the sauce to a boil. Cook for 2 minutes or until the sauce thickens. Add 1/2 cup cheddar cheese, brown rice and shrimp to the skillet. Stir until combined and remove the skillet from the heat.

Preheat the oven to 325°. Spray a 1 1/2 quart casserole dish with non stick

cooking spray. Spoon the casserole into the dish. Cover the dish with a lid or aluminum foil. Bake for 30 minutes or until the casserole is hot and bubbly. Remove the lid or aluminum foil from the dish. Sprinkle 1/2 cup cheddar cheese over the top. Bake for 5 minutes. Remove from the oven and let the casserole rest for 5 minutes before serving.

Shrimp Pasta Dinner Casserole

Makes 8 servings

Ingredients

16 cups water
12 oz. pkg. vermicelli noodles
5 green onions, chopped
6 tbs. unsalted butter, cubed
6 garlic cloves, minced
2 tbs. all purpose flour
2 lbs. cooked medium shrimp, peeled & deveined
1 tsp. celery salt
1/8 tsp. black pepper
1 lb. Velveeta cheese, cubed
10 oz. can diced tomatoes with green chiles, drained
4 oz. jar sliced mushrooms, drained
1 tbs. grated Parmesan cheese

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the vermicelli. Cook for 5 minutes or until the noodles are tender. Remove the pan from the heat and drain all the water from the noodles.

While the noodles are cooking, add the green onions and butter to a large skillet over medium heat. Saute for 4 minutes. Add the garlic to the skillet. Saute for 1 minute. Add the all purpose flour to the skillet. Stir constantly and cook for 1 minute. Add the shrimp, celery salt and black pepper to the skillet. Stir until combined and cook for 5 minutes or until the shrimp are heated. Remove the skillet from the heat.

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking

spray. In a microwavable bowl, add the Velveeta cheese, tomatoes and mushrooms. Microwave for 1 minute. Stir the cheese. Microwave for 2-3 minutes or until the cheese melts. Remove from the microwave and stir until combined. Add to the skillet along with the noodles. Stir until combined and spread in the baking pan.

Sprinkle the Parmesan cheese over the top. Bake for 25 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Shrimp & Chicken Paella Casserole

Makes 4 servings

Ingredients

3/4 cup cooked rice

2 cans diced tomatoes, 14 oz. size

1/2 tsp. ground turmeric

12 oz. fresh medium shrimp, peeled & deveined

4 oz. boneless skinless chicken breast, cut into 1" pieces

1 cup frozen green peas

Directions

Preheat the oven to 400°. Spray an 8" square baking pan with non stick cooking spray. Spread the rice in the bottom of the pan. Pour 1 can tomatoes with juice over the rice. Sprinkle the turmeric over the tomatoes. Place the shrimp and chicken over the top. Sprinkle the green peas over the meats.

Drain the remaining can of tomatoes of all liquid. Save the liquid for another use or discard. Spread the tomatoes over the green peas. Cover the pan with aluminum foil. Bake for 30 minutes or until the casserole is hot, the shrimp pink and the chicken tender and no longer pink. Remove from the oven and let the casserole rest for 5 minutes before serving.

Creamy Shrimp Vegetable Casserole

Makes 4 servings

Ingredients

1 lb. fresh or thawed frozen shrimp, peeled & deveined
10.75 oz. can cream of celery soup
1/2 cup fresh asparagus, cut into 1" pieces
1/2 cup sliced mushrooms
1/2 cup diced red bell pepper
1/4 cup diced green onion
1 garlic clove, minced
3/4 tsp. dried thyme
1/4 tsp. black pepper
2 cups hot cooked rice, optional

Directions

Preheat the oven to 375°. Spray a 2 quart casserole dish with non stick cooking spray. Add the shrimp, cream of celery, asparagus, mushrooms, red bell pepper, green onion, garlic, thyme and black pepper to the casserole dish. Stir until combined.

Cover the dish with aluminum foil. Bake for 30 minutes or until the shrimp turn pink and the vegetables are tender. Remove from the oven and serve over rice if desired.

Seafood Gratin Casserole

Makes 6 servings

Ingredients

8 oz. cooked medium shrimp, peeled & deveined
8 oz. cooked crabmeat
8 oz. cooked sole, chopped
8 oz. cooked lobster, chopped
2 tbs. unsalted butter
2 tbs. all purpose flour
1/2 cup whole milk
1/4 cup grated Parmesan cheese
1/2 cup Coca cola
2 tbs. panko breadcrumbs

Directions

Preheat the oven to 325°. Spray a 2 quart baking dish with non stick cooking spray. Add the shrimp, crab, sole and lobster to the baking dish. In a skillet over medium heat, add the butter. When the butter melts, add the all purpose flour. Stir constantly and cook for 1 minute.

While constantly stirring, slowly, add the milk and Parmesan cheese. Stir constantly and cook for 3 minutes or until the sauce thickens and bubbles. Remove the pan from the heat and stir in the Coca Cola. Spread the sauce over the seafood in the baking dish. Sprinkle the breadcrumbs over the top.

Bake for 20 minutes or until the casserole is hot and bubbly. Remove from the oven and cool for 5 minutes before serving.

Seafood Newburg Casserole

Makes 6 servings

Ingredients

10.75 oz. can cream of shrimp soup
1/2 cup half and half
1 tbs. dry sherry
1/4 tsp. cayenne pepper
12 oz. can crabmeat, drained
3 cups cooked rice
4 oz. fresh shrimp, peeled & deveined
4 oz. bay scallops, rinsed & patted dry
4 oz. jar diced red pimentos, drained
2 tbs. chopped fresh parsley

Directions

Preheat the oven to 350°. Spray a 2 1/2 quart casserole dish with non stick cooking spray. In a mixing bowl, add the cream of shrimp soup, half and half, sherry and cayenne pepper. Stir until combined. Add the crab, rice, shrimp, scallops and red pimentos to the bowl. Toss until combined and spoon into the casserole dish.

Cover the dish with aluminum foil or a lid. Bake for 25 minutes or until the casserole is bubbly, the shrimp are pink and the scallops opaque. Remove from the oven and sprinkle the parsley over the top.

Note: You can use fresh cooked crab if desired. Sometimes canned crab has bits of shells in the can. Check the crab carefully and remove any shell bits.

Scallop Artichoke Casserole

Makes 4 servings

Ingredients

10 oz. pkg. frozen artichoke hearts, thawed, drained & chopped
1 lb. fresh scallops, rinsed & patted dry
1 tbs. vegetable oil
1/4 cup chopped red bell pepper
1/4 cup chopped green onion
1/4 cup all purpose flour
2 cups whole milk
1 tsp. dried tarragon
3/4 tsp. salt
1/4 tsp. white pepper
1 tbs. chopped fresh parsley
1/8 tsp. paprika

Directions

Preheat the oven to 350°. Cut the artichokes in half and place in the bottom of an 8" baking pan. Place the scallops over the artichokes. If the scallops are large, cut in half.

In a skillet over medium heat, add the vegetable oil. When the oil is hot, add the red bell pepper and green onions. Saute for 5 minutes. Sprinkle the all purpose flour over the vegetables. Stir constantly for 1 minute. While constantly stirring, slowly add the milk. Stir until the sauce is smooth and combined. Add the tarragon, salt and white pepper. Stir constantly and cook for 3-5 minutes or until the sauce thickens and bubbles. Remove the skillet from the heat and pour the sauce over the scallops.

Bake for 25 minutes or until the casserole is bubbly and the scallops opaque. Remove from the oven and sprinkle the parsley and paprika over the top.

Meatless Main Dish Casseroles

Meatless casseroles are a hearty way to feed your family with no meat. I fix meatless meals several times a week for my family. The recipes are some of our favorite meatless casseroles.

Vegetable Enchilada Casserole

Makes 3 servings

Ingredients

1 cup shredded zucchini
1 tbs. finely chopped red bell pepper
1 tsp. olive oil
1 garlic clove, minced
3/4 cup frozen whole kernel corn
3/4 cup canned black beans, rinsed & drained
1/8 tsp. salt
1/8 tsp. ground cumin
3/4 cup salsa
2 tbs. minced fresh cilantro
3 corn tortillas, 6" size
3/4 cup shredded cheddar cheese
Sour cream to taste, optional

Directions

In a large skillet over medium heat, add the zucchini, red bell pepper and olive oil. Saute for 4 minutes. Add the garlic to the skillet. Saute for 1 minute. Add the corn, black beans, salt and cumin to the skillet. Saute for 5 minutes. Remove the skillet from the heat and stir in the salsa and cilantro.

Preheat the oven to 350°. Spray a 1 1/2 quart baking pan with non stick cooking spray. Place 1 corn tortilla in the bottom of the baking pan. Spread 2/3 cup vegetables over the tortilla. Sprinkle 1/4 cup cheddar cheese over the vegetables. Repeat the layering steps 2 more times.

Bake for 20 minutes or until the casserole is hot, bubbly and the cheese melted. Remove from the oven and let the casserole rest for 5 minutes before serving. Serve with sour cream if desired.

Upside Down Meatless Pizza Casserole

Makes 6-8 servings

Ingredients

1/2 cup chopped onion
1/4 cup chopped green bell pepper
2 tbs. vegetable oil
1 cup plus 2 tbs. all purpose flour
1/2 tsp. dried basil
1/2 tsp. fennel seed
10 oz. pkg. frozen chopped spinach, thawed & squeezed dry
1 cup sliced fresh mushrooms
15 oz. can tomato sauce
2 cups shredded cheddar cheese
2 eggs
3/4 cup whole milk
1/2 tsp. salt
1 tbs. grated Parmesan cheese

Directions

In a large skillet over medium heat, add the onion, green bell pepper and 2 tablespoons vegetable oil. Saute for 4 minutes. Sprinkle 2 tablespoons all purpose flour over the vegetables. Add the basil and fennel seed to the skillet. Stir constantly and cook for 1 minute.

Add the spinach, mushrooms and tomato sauce to the skillet. Stir constantly and cook for 2 minutes or until the sauce thickens. Remove the skillet from the heat. Preheat the oven to 425°. Spray a 11 x 7 casserole dish with non stick cooking spray.

Spoon the casserole into the dish. Sprinkle the cheddar cheese over the top. In a mixing bowl, add 1 cup all purpose flour, eggs, milk and salt. Whisk until combined and stir in the Parmesan cheese. Pour the batter over the top of the casserole.

Bake for 20-25 minutes or until the casserole is bubbly and the crust golden brown. Remove from the oven and let the casserole rest for 5 minutes before serving.

Baked Gnocchi Casserole

Makes 4-5 servings

Ingredients

4 quarts water
16 oz. pkg. gnocchi
1/3 cup olive oil
3 garlic cloves, minced
10 oz. pkg. fresh baby spinach
14 oz. can diced tomatoes
1 tsp. dried Italian seasoning
Salt & black pepper to taste
1/2 cup grated Parmesan cheese
1/2 cup shredded mozzarella cheese

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the gnocchi. Cook for 3-5 minutes or until the gnocchi are tender and rise to the top. Remove the pan from the heat and drain all the water from the gnocchi.

Preheat the oven to 350°. Spray a 2 1/2 quart casserole dish with non stick cooking spray. In a large skillet over medium heat, add the olive oil. When the oil is hot, add the garlic. Saute for 30 seconds. Add the spinach to the skillet. Saute for 2 minutes. Add the tomatoes with juice, Italian seasoning and salt and black pepper to taste to the skillet. Stir until combined and cook for 5 minutes. Remove the skillet from the heat.

Add the gnocchi to the skillet. Gently stir until combined and spoon into the casserole dish. Sprinkle the Parmesan and mozzarella cheeses over the casserole. Bake for 20 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Pumpkin Penne Casserole

Makes 8 servings

Ingredients

4 quarts water
14 oz. box whole wheat penne pasta
1 tsp. olive oil
1/2 cup chopped onion
3 garlic cloves, minced
28 oz. can crushed tomatoes
15 oz. can pure pumpkin
1/4 cup ricotta cheese
1/2 cup vegetable broth
1 tbs. dried Italian seasoning
3/4 tsp. dried crushed red pepper flakes
1 cup shredded mozzarella cheese
1/3 cup grated Parmesan cheese

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the pasta. Cook for 8 minutes or until the pasta is tender. Remove the pan from the heat and drain all the water from the pasta.

While the pasta is cooking, add the olive oil to a dutch oven over medium heat. When the oil is hot, add the onion and garlic. Saute for 3 minutes. Add the tomatoes, pumpkin, ricotta cheese, vegetable broth, Italian seasoning and red pepper flakes. Stir until combined and bring to boil. Reduce the heat to low. Stir occasionally and simmer for 5 minutes.

Add the pasta to the pan. Stir until combined and remove the pan from the heat. Spray a 9 x 13 baking pan with non stick cooking spray. Preheat the oven to 375°. Spoon the casserole into the baking pan. Sprinkle the

mozzarella and Parmesan cheeses over the top. Bake for 30 minutes or until the casserole is bubbly and the cheeses golden brown. Remove from the oven and serve.

Italian Macaroni Casserole

Makes 4 servings

Ingredients

8 cups water
2 cups dry elbow macaroni
1/4 cup unsalted butter
3 tbs. all purpose flour
1 tsp. dried Italian seasoning
1/2 tsp. salt
1/2 tsp. black pepper
2 cups whole milk
3/4 cup shredded cheddar cheese
1/4 cup grated Parmesan cheese
14 oz. can diced tomatoes, drained
1 cup shredded mozzarella cheese
1/2 cup dry breadcrumbs

Directions

In a sauce pan over medium heat, add the water. When the water is boiling, stir in the macaroni. Cook for 6 minutes or until the macaroni is tender. Remove the pan from the heat and drain all the water from the macaroni.

Preheat the oven to 350°. Spray a 2 quart casserole dish with non stick cooking spray. In a sauce pan over medium heat, add the butter. When the butter melts, add the all purpose flour, Italian seasoning, salt and black pepper. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the milk. Continue stirring and cook for 2 minutes or until the sauce thickens.

Add the cheddar cheese and Parmesan cheese to the pan. Stir until the cheeses melt and remove the pan from the heat. Spread half the macaroni in

the casserole dish. Spoon half the tomatoes over the macaroni. Spread half the cheese sauce over the macaroni. Repeat the layering steps 1 more time.

Sprinkle the mozzarella cheese and breadcrumbs over the top. Cover the dish with a lid or aluminum foil. Bake for 30 minutes. Remove the lid or aluminum foil from the dish. Bake for 5-10 minutes or until the casserole is golden brown and bubbly. Remove from the oven and serve.

Tomato, Brie & Noodle Casserole

Makes 6 servings

Ingredients

1 pint grape tomatoes, halved
2 tsp. olive oil
3/4 tsp. salt
2 tbs. unsalted butter
1 garlic clove, minced
2 tbs. all purpose flour
2 cups half and half, warmed
8 oz. Brie, rind removed and cut into small pieces
1/4 cup finely chopped fresh basil
2 tbs. minced fresh chives
1/4 tsp. black pepper
6 oz. pkg. egg noodles, hot & cooked
1/4 cup sliced almonds

Directions

Preheat the oven to 425°. Line a 9" square baking dish with aluminum foil. Spread the tomatoes in the baking dish. Drizzle the olive oil and 1/4 teaspoon salt over the tomatoes. Bake for 20 minutes or until the tomatoes are tender and begin to shrivel. Remove from the oven and reduce the oven temperature to 350°.

In a deep skillet over medium heat, add the butter. When the butter melts, add the garlic. Saute for 1 minute. Add the all purpose flour to the skillet. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the half and half. Continue stirring and cook about 3 minutes or until the sauce thickens. Add the Brie to the skillet. Stir until the cheese melts. Remove the skillet from the heat.

Add the tomatoes and any liquid from the tomatoes to the skillet. Add the basil, chives, black pepper and noodles to the skillet. Toss until combined. Spoon into the baking dish used to cook the tomatoes.

Bake for 18 minutes. Sprinkle the almonds over the top of the casserole. Bake for 8-10 minutes or until the almonds are golden brown and the casserole bubbly. Remove from the oven and serve.

Deluxe Macaroni & Cheese Casserole

Makes 6 servings

Ingredients

4 quarts water
16 oz. pkg. elbow macaroni
2 oz. shredded Muenster cheese
1/2 cup shredded mild cheddar cheese
1/2 cup shredded sharp cheddar cheese
1/2 cup shredded Monterey Jack cheese
1/2 cup plus 1 tbs. unsalted butter
2 cups half and half cream
2 beaten eggs
1 cup cubed Velveeta cheese
1/4 tsp season salt
1/8 tsp. black pepper

Directions

In a large pot over medium heat, add the water. When the water is boiling, stir in the macaroni. Cook for 8 minutes or until the macaroni is tender. Remove the pot from the heat and drain all the water from the macaroni. In a mixing bowl, add the Muenster, mild cheddar, sharp cheddar and Monterey Jack cheeses. Stir until combined.

Preheat the oven to 350°. Spray a 2 1/2 quart casserole dish with non stick cooking spray. While the pasta is cooking, make the sauce. In a large sauce pan over medium heat, add the butter. When the butter melts, add the half and half cream, eggs, Velveeta cheese, season salt, black pepper and 1 1/2 cups mixed cheeses. Stir constantly and cook until the cheeses melt. Remove the pan from the heat and add to the macaroni. Stir until the macaroni is coated in

the cheese sauce.

Spoon the macaroni & cheese into the casserole dish. Sprinkle the remaining mixed cheeses over the top. Bake for 45 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Spinach Mostaccioli Bake

Makes 8 servings

Ingredients

16 cups water
8 oz. pkg. mostaccioli pasta
1 egg
1 egg white
2 cups cottage cheese
10 oz. pkg. frozen chopped spinach, thawed & squeezed dry
1 cup shredded mozzarella cheese
2/3 cup shredded Parmesan cheese
1/3 cup minced fresh parsley
1/4 tsp. salt
1/4 tsp. black pepper
2 1/2 cups meatless spaghetti sauce

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the pasta. Cook for 8 minutes or until the pasta is tender. Remove from the heat and drain all the water from the pasta.

In a large bowl, add the egg, egg white, cottage cheese, spinach, 2/3 cup mozzarella cheese, 1/3 cup Parmesan cheese, parsley, salt and black pepper. Stir until combined. Add 2 cups spaghetti sauce to the pasta. Toss until the pasta is coated in the sauce.

Preheat the oven to 350°. Spray a 11 x 7 casserole dish with non stick cooking spray. Spread half the pasta in the bottom of the casserole dish. Spread the spinach mixture over the top. Spread the remaining pasta over the filling. Spread 1/2 cup spaghetti sauce over the top of the casserole.

Cover the dish with aluminum foil. Bake for 35 minutes or until the casserole is bubbly. Remove the aluminum foil from the dish. Sprinkle 1/3 cup mozzarella cheese and 1/3 cup Parmesan cheese over the top of the casserole. Bake for 10 minutes or until the cheeses are bubbly. Remove from the oven and let the casserole rest for 5 minutes before serving.

Cheesy Penne Casserole

Makes 6 servings

Ingredients

8 cups water
2 cups dry penne pasta
1 tbs. olive oil
2 slices whole wheat bread, cubed
2 cups cottage cheese
2 cups shredded cheddar cheese
1 cup chopped plum tomatoes
1/3 cup sliced green onions
1/4 cup grated Parmesan cheese
1/4 cup whole milk

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the pasta. Cook for 6 minutes or until the pasta is tender. Remove the pan from the heat and drain all the water from the pasta.

While the pasta is cooking, add the olive oil to a large skillet. When the oil is hot, add the bread cubes. Toss until the bread cubes are coated in the oil. Cook for 4 minutes or until the bread cubes are browned and crisp. Remove the skillet from the heat and drain the bread cubes on paper towels.

Preheat the oven to 350°. Spray a 2 quart casserole dish with non stick cooking spray. Add the cottage cheese, cheddar cheese, 3/4 cup tomatoes, green onions, Parmesan cheese and milk to the pasta. Stir until combined and spoon into the casserole dish.

Sprinkle 1/4 cup tomatoes and the bread cubes over the top of the casserole. Bake for 20 minutes or until the casserole is hot and bubbly. Remove from

the oven and serve.

Fontina Pasta Bake

Makes 4 servings

Ingredients

12 cups water
8 oz. pkg. pasta shells
1 3/4 cups whole milk
3 tbs. unsalted butter
4 tbs. all purpose flour
1/2 cup tomato sauce
Salt & black pepper to taste
3/4 cup grated Parmesan cheese
6 oz. fontina cheese, shredded
1/4 cup dry breadcrumbs

Directions

In a sauce pan over medium heat, add the water. When the water is boiling, stir in the pasta. Cook for 6 minutes or until the pasta is tender. Remove the pan from the heat and drain all the water from the pasta. Rinse the pasta in cold water and drain again.

In a sauce pan over medium heat, add the milk. Cook only until the milk is warm. Do not let the milk boil. Remove the pan from the heat and keep the milk warm while you make the rest of the dish.

In a sauce pan over medium heat, add the butter. When the butter melts, add the all purpose flour. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the warm milk. Continue stirring and cook for 3 minutes or until the sauce thickens. Add the tomato sauce and salt and black pepper to taste. Remove the pan from the heat and add 1/2 cup Parmesan cheese. Stir until the cheese melts.

Add the pasta to the sauce. Toss until the pasta is coated in the sauce. Spread 1/3 of the pasta in a 2 quart casserole dish. Sprinkle 1/3 of the fontina cheese over the pasta. Repeat the layering steps 2 more times. Sprinkle the breadcrumbs over the top. Sprinkle 1/4 cup Parmesan cheese over the breadcrumbs. Bake for 20 minutes or until the casserole is bubbly and the topping lightly browned. Remove from the oven and serve.

Mushroom Macaroni Bake

Makes 8 servings

Ingredients

4 tbs. unsalted butter
1/2 cup minced onion
2 1/2 cups sliced cremini mushrooms
2 garlic cloves, minced
4 cups cooked elbow macaroni
2 tbs. all purpose flour
1 cup whole milk
1/2 tsp. salt
1/2 tsp. black pepper
1/2 tsp. dry mustard
1/2 cup fresh breadcrumbs
1 tbs. olive oil

Directions

Preheat the oven to 350°. Spray a 2 1/2 quart shallow baking dish with non stick cooking spray. In a skillet over medium heat, add 2 tablespoons butter. When the butter melts, add the onion. Saute for 2 minutes. Add the mushrooms and garlic to the skillet. Saute for 5 minutes or until the mushrooms are tender. Remove from the heat and add the elbow macaroni to the skillet. Stir until combined.

In a sauce pan over low heat, add 2 tablespoons butter. When the butter melts, add the all purpose flour. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the milk. Add the salt, black pepper and dry mustard to the pan. Stir until combined and cook about 4 minutes or until the sauce thickens. Remove the pan from the heat and add to the macaroni. Toss until combined.

Spoon the casserole into the baking dish. Sprinkle the breadcrumbs over the casserole. Drizzle the olive oil over the breadcrumbs. Cover the dish with a lid or aluminum foil. Bake for 15 minutes. Remove the lid or aluminum foil. Bake for 10 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Cheesy Spinach Pasta Casserole

Makes 6 servings

Ingredients

12 cups water
8 oz. pkg. shell pasta
2 eggs
1 cup ricotta cheese
10 oz. pkg. frozen spinach, thawed, drained & patted dry
26 oz. jar marinara sauce
1 tsp. salt
1 cup shredded mozzarella cheese
1/4 cup grated Parmesan cheese

Directions

Preheat the oven to 350°. Spray a 2 quart casserole dish with non stick cooking spray. In a sauce pan over medium heat, add the water. When the water is boiling, stir in the pasta. Cook for 6 minutes or until the pasta is tender. Remove the pan from the heat and drain all the water from the pasta.

In a large bowl, add the eggs. Whisk until combined. Add the ricotta cheese and spinach to the bowl. Stir until combined. Add the pasta, marinara sauce and salt to the bowl. Toss until combined and spread in the casserole dish.

Sprinkle the mozzarella and Parmesan cheeses over the top of the casserole. Cover the dish with aluminum foil or a lid. Bake for 30 minutes. Remove the aluminum foil or the lid. Bake for 15 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Cheesy Broccoli Rigatoni

Makes 6-8 servings

Ingredients

16 cups water
12 oz. pkg. rigatoni pasta
1 tbs. olive oil
3 garlic cloves, minced
1/4 cup cubed unsalted butter
1/4 cup all purpose flour
1 tsp. salt
2 1/2 cups whole milk
5 cups fresh broccoli florets, steamed
2 cups shredded mozzarella cheese

Directions

In a large pan over medium heat, add the water. When the water is boiling, stir in the pasta. Cook for 7 minutes or until the pasta is tender. Remove the pan from the heat and drain the water from the pasta. Add the olive oil to the pasta. Toss until the oil coats the pasta.

In a large sauce pan over medium heat, add the garlic and butter. Saute for 1 minute. Add the all purpose flour and salt to the pan. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the milk. Continue stirring and cook for 2-3 minutes or until the sauce thickens and bubbles. Remove the pan from the heat.

Spray a 9 x 13 baking pan with non stick cooking spray. Preheat the oven to 350°. Spread 1 cup sauce in the bottom of the baking pan. Spread half the pasta over the sauce. Spread half the broccoli over the pasta. Sprinkle 1/2 cup mozzarella cheese over the broccoli. Repeat the layering steps 1 more time.

Spread the remaining sauce over the top. Sprinkle 1 cup mozzarella cheese over the sauce. Cover the pan with aluminum foil. Bake for 30 minutes or until the casserole is hot and bubbly. Remove from the oven and let the casserole rest for 5 minutes before serving.

Broccoli Pasta Bake

Makes 6-8 servings

Ingredients

16 cups water
12 oz. pkg. spaghetti noodles
8 cups chopped fresh broccoli
2 cans cream of mushroom soup, 10.75 oz. size
1/4 cup whole milk
2 cups sliced fresh mushrooms
1 cup finely chopped onion
8 oz. can sliced water chestnuts, drained
4 oz. can sliced black olives, drained
1 tsp. salt
1/2 tsp. black pepper
2 cups shredded cheddar cheese
1/4 cup sunflower kernels

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the noodles. Cook for 4 minutes. Add the broccoli to the pan. Stir until combined and cook for 2-3 minutes or until the noodles are tender. Remove the pan from the heat and drain all the water from the pan.

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. In a large bowl, add the cream of mushroom soups, milk, mushrooms, onion, water chestnuts, black olives, salt, black pepper and 1 cup cheddar cheese. Stir until combined and add to the noodles and broccoli. Stir until combined and spread in the baking pan.

Cover the pan with aluminum foil. The pan will be very full so place on a baking sheet to prevent drips. Bake for 40 minutes. Remove the aluminum

foil. Sprinkle 1 cup cheddar cheese and the sunflower kernels over the top of the casserole. Bake for 10 minutes or until the cheese melts and the casserole is hot and bubbly. Remove from the oven and serve.

Cheddar Baked Spaghetti Casserole

Makes 6 servings

Ingredients

4 quarts water
16 oz. pkg. spaghetti noodles
1/2 cup unsalted butter, softened
16 oz. jar cheese pasta sauce
12 oz. can tomato paste
2 tbs. granulated sugar
2 cups shredded cheddar cheese
1/3 cup Italian seasoned breadcrumbs

Directions

In a large pan over medium heat, add the water. When the water is boiling, stir in the noodles. Cook for 6 minutes or until the noodles are tender. Remove the pan from the heat and drain all the water from the noodles.

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. Add the butter to the noodles. Stir until the butter melts. Add the cheese pasta sauce, tomato paste, granulated sugar and 1 cup cheddar cheese to the noodles. Stir until combined and spread in the baking pan.

Sprinkle 1 cup cheddar cheese and the breadcrumbs over the top of the casserole. Bake for 30-35 minutes or until the casserole is bubbly and the top golden brown. Remove from the oven and serve.

Four Vegetable Casserole

Makes 6 servings

Ingredients

3 medium zucchini, cut into 1/4" slices
1 lb. sliced fresh mushrooms
1 cup chopped onion
1/2 cup chopped green onions
8 tbs. unsalted butter
1/4 cup all purpose flour
1 cup whole milk
14 oz. can water packed artichoke hearts, drained & quartered
3/4 cup shredded Swiss cheese
1/2 tsp. salt
1/4 tsp. black pepper
3/4 cup dry breadcrumbs

Directions

In a large skillet over medium heat, add the zucchini, mushrooms, onion and 3 tablespoons butter. Saute for 10 minutes or until the vegetables are crisp tender. Remove the vegetables from the skillet and add to a bowl.

Add 3 tablespoons butter to the skillet. When the butter melts, add the all purpose flour. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the milk. Continue stirring and cook for 2 minutes or until the sauce thickens and bubbles. Remove the skillet from the heat. Add the vegetables, artichokes, Swiss cheese, salt and black pepper to the skillet. Stir until combined.

Preheat the oven to 350°. Spray a 11 x 7 casserole dish with non stick cooking spray. Spoon the casserole into the dish. In a small microwavable bowl, add 2 tablespoons butter. Microwave for 30 seconds or until the butter

melts. Remove the bowl from the microwave and add the breadcrumbs. Toss until the breadcrumbs are coated in the butter.

Sprinkle the breadcrumbs over the top of the casserole. Bake for 25 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Onion Soup Casserole

Makes 6 servings

Ingredients

2 tbs. unsalted butter
3 large onions, peeled & thinly sliced
1/4 tsp. granulated sugar
1 1/4 cups chicken broth
1 1/2 cups beef broth
1 tsp. chopped fresh thyme
1 tsp. Dijon mustard
1/2 tsp. salt
1/2 tsp. black pepper
24 baguette slices, 1/2" thick
2 cups shredded Swiss cheese

Directions

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. Line a baking sheet with parchment paper. In a large skillet over medium heat, add the butter. When the butter melts, add the onions to the skillet. Saute for 6 minutes. Sprinkle the granulated sugar over the onions. Saute for 4 minutes or until the onions are golden brown.

Add the chicken broth, beef broth, thyme, Dijon mustard, salt and black pepper to the skillet. Stir until combined and reduce the heat to low. Simmer for 8 minutes. Remove from the heat. While the onions are cooking, place the baguette slices on a baking sheet. Bake for 3 minutes on each side or until toasted and lightly browned. Remove from the oven.

Place 12 bread slices in the 9 x 13 baking pan. Spoon half the onion mixture over the bread. Sprinkle with 1 cup Swiss cheese. Repeat the layering steps 1 more time. Cover the pan with aluminum foil. Bake for 30 minutes or until

the casserole is hot and bubbly. Remove from the oven and serve.

Summer Squash Casserole

Makes 4-5 servings

Ingredients

3 cups yellow squash, peeled & diced
1/2 cup chopped onion
4 beaten eggs
1/3 cup vegetable oil
1 cup Bisquick
1/2 cup shredded mozzarella cheese
Salt & black pepper to taste

Directions

Lightly spray a 9" square baking pan with non stick cooking spray. Preheat the oven to 350°. Add the squash, onion, eggs, vegetable oil, Bisquick and mozzarella cheese to a mixing bowl. Stir until combined. Season to taste with salt and black pepper. Spoon into the baking pan.

Bake for 40-50 minutes or until the casserole is set in the center. Remove from the oven and serve.

Italian Zucchini Casserole

Makes 4-5 servings

Ingredients

3 1/2 cups shredded zucchini
1/2 tsp. salt
3 beaten eggs
1/2 cup dry breadcrumbs
1/4 cup all purpose flour
2 tsp. dried Italian seasoning
8 oz. pkg. sliced fresh mushrooms
2 tsp. olive oil
15 oz. can pizza sauce
3/4 cup chopped green bell pepper
1/4 cup sliced black olives
1 1/2 cups shredded mozzarella cheese

Directions

Place the zucchini in a strainer over the sink. Sprinkle the salt over the zucchini. Let the zucchini drain for 15 minutes. With a spatula, push out any remaining liquid in the zucchini.

Preheat the oven to 350°. Spray a 11 x 7 baking dish with non stick cooking spray. In a large bowl, add the zucchini, eggs, breadcrumbs, all purpose flour and Italian seasoning. Stir until combined and spread in the baking dish. Bake for 25 minutes.

While the casserole bakes, add the mushrooms and olive oil to a large skillet over medium heat. Saute for 6 minutes or until the mushrooms are crisp tender. Remove the skillet from the heat.

Spread half the pizza sauce over the top of the casserole. Sprinkle the

mushrooms, green bell pepper, black olives and 3/4 cup mozzarella cheese over the top of the casserole. Spread the remaining pizza sauce over the top. Sprinkle 3/4 cup mozzarella cheese over the sauce. Bake for 15 minutes or until the cheese melts and the casserole is hot and bubbly. Remove from the oven and let the casserole rest for 5 minutes before serving.

Baked Vegetable Penne Casserole

Makes 6 servings

Ingredients

8 cups water
2 cups dry ziti pasta
1 large zucchini, cut into thin strips
1 large yellow squash, cut into thin strips
1 large red onion, peeled & cut into thin strips
1 red bell pepper, cut into thin strips
1 tbs. olive oil
2 cups sliced mushrooms
1 tsp. salt
1 tsp. dried Italian seasoning
1/2 cup ricotta cheese
2 cups spaghetti sauce
1/2 cup shredded mozzarella cheese
2 tbs. shredded Parmesan cheese

Directions

Preheat the oven to 400°. Spray a 11 x 7 baking dish with non stick cooking spray. In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the pasta. Cook for 6 minutes or until the pasta is tender. Remove the pan from the heat and drain all the water from the pasta.

While the pasta cooks, make the rest of the recipe. In a large skillet over medium heat, add the zucchini, yellow squash, red onion, red bell pepper and olive oil. Saute for 2 minutes. Add the mushrooms, salt and Italian seasoning to the skillet. Saute for 4 minutes. Remove the skillet from the heat.

Add the ricotta cheese and 1 1/2 cups spaghetti sauce to the pasta. Stir until combined. Spread half the pasta in the baking dish. Spread the vegetables

over the pasta. Spread the rest of the pasta over the vegetables. Spread 1/2 cup spaghetti sauce over the top of the casserole.

Sprinkle the mozzarella cheese over the sauce. Bake for 20 minutes or until the casserole is hot and bubbly. Remove from the oven and sprinkle the Parmesan cheese over the top.

Herb Rice & Lentil Casserole

Makes 4 servings

Ingredients

2 2/3 cups vegetable broth
3/4 cup dried green lentils, rinsed
3/4 cup chopped onion
1/2 cup dry brown rice
1/4 cup water
1/2 tsp. dried basil
1/4 tsp. dried oregano
1/4 tsp. dried thyme
1/4 tsp. garlic powder
1/2 cup shredded Italian cheese blend

Directions

Add all the ingredients to a 4 quart slow cooker. Stir until combined. Set the temperature to low. Cook for 4-6 hours or until the lentils and rice are tender.

Zesty Rice & Bean Casserole

Makes 6-8 servings

Ingredients

2 green bell peppers, chopped
1 1/2 cups sliced fresh mushrooms
1 cup chopped onion
1/2 cup water
1 tsp. vegetable oil
2 garlic cloves, minced
28 oz. can diced tomatoes
15 oz. can red kidney beans, rinsed & drained
3/4 cup dry long grain rice
2 tsp. ground cumin
1 tsp. chili powder
1/4 tsp. cayenne pepper
1 cup shredded mozzarella cheese

Directions

In a large skillet over medium heat, add the green bell peppers, mushrooms, onion, water and vegetable oil. Saute for 8 minutes or until the vegetables are tender. Add the garlic to the skillet. Saute for 1 minute. Add the tomatoes with juice, kidney beans, rice, cumin, chili powder and cayenne pepper to the skillet. Stir until combined and bring to a boil.

Reduce the heat to low and place a lid on the skillet. Stir occasionally and simmer for 25 minutes or until the rice is tender and most of the liquid absorbed. Remove the skillet from the heat and stir in 1/2 cup mozzarella cheese.

Preheat the oven to 350°. Spray a 2 1/2 quart casserole dish with non stick cooking spray. Spoon the casserole into the dish. Sprinkle 1/2 cup mozzarella

cheese over the top of the casserole. Bake for 15 minutes or until the cheese melts and the casserole is bubbly. Remove from the oven and serve.

Black Bean Cornmeal Casserole

Makes 6 servings

Ingredients

1 1/2 cups chopped onion
1 1/2 cups chopped green bell pepper
1 tbs. plus 1 tsp. vegetable oil
1 1/2 tsp. chili powder
1 garlic clove, minced
3/4 tsp. ground cumin
1/4 tsp. black pepper
14 oz. can diced tomatoes
2 cans rinsed & drained black beans, 15 oz. size
1 cup frozen whole kernel corn
3/4 cup whole wheat pastry flour
3/4 cup plain yellow cornmeal
2 tsp. granulated sugar
2 tsp. baking powder
2 tsp. chopped seeded jalapeno pepper
1/4 tsp. salt
1 egg
3/4 cup whole milk

Directions

In a large skillet over medium heat, add the onion, green bell pepper and 1 teaspoon vegetable oil. Saute for 8 minutes. Add the chili powder, garlic, cumin and black pepper to the skillet. Saute for 1 minute. Add the tomatoes with juice to the skillet. Stir until combined and bring to a boil. Reduce the heat to low and place a lid on the skillet. Simmer for 5 minutes.

Add the black beans and corn to the skillet. Stir until combined and cook for 5 minutes. Remove the skillet from the heat. Preheat the oven to 375°. Spray

a 11 x 7 baking dish with non stick cooking spray. Spoon the casserole into the dish.

In a mixing bowl, add the whole wheat pastry flour, cornmeal, granulated sugar, baking powder, jalapeno pepper and salt. Stir until combined. Add 1 tablespoon vegetable oil, egg and milk to the bowl. Stir until combined and pour over the top of the casserole.

Bake for 20-25 minutes or until a toothpick inserted in the top crust comes out clean and the filling is bubbly. Remove from the oven and let the casserole rest for 5 minutes before serving.

One Pan Baked Lentils With Cheese

Makes 8 servings

Ingredients

2 1/4 cups water
1 3/4 cups dried lentils, rinsed
1 cup chopped onion
2 carrots, thinly sliced
1/2 cup thinly sliced celery
2 garlic cloves, minced
1 tsp. salt
1/4 tsp. black pepper
1/8 tsp. dried marjoram
1/8 tsp. rubbed sage
1/8 tsp. dried thyme
1 bay leaf
2 cups chopped fresh tomatoes
1/2 cup green bell pepper
2 tbs. minced fresh parsley
2 1/2 cups shredded cheddar cheese

Directions

Preheat the oven to 350°. In a 9 x 13 baking pan, add the water, lentils, onion, carrots, celery, garlic, salt, black pepper, marjoram, sage, thyme and the bay leaf. Stir until combined. Cover the pan with aluminum foil. Bake for 45 minutes.

Remove the aluminum foil from the pan. Add the tomatoes and green bell pepper to the pan. Stir until combined. Cover the pan with aluminum foil. Bake for 15 minutes. Remove the aluminum foil from the pan. Sprinkle the parsley and cheddar cheese over the top of the casserole. Bake for 10 minutes or until the cheese bubbles and the lentils and vegetables are tender. Remove

from the oven and serve.

Southwest Bean Casserole

Makes 6 servings

Ingredients

6 whole wheat tortillas, 8" size
2 tsp. olive oil
1 cup chopped onion
1 cup chopped red bell pepper
1 tbs. minced garlic
15 oz. can black beans, rinsed & drained
11 oz. can Mexicorn, drained
4 oz. can diced green chiles, drained
1/4 cup chopped fresh cilantro
1 tsp. chili powder
1/2 tsp. ground cumin
1/2 tsp. salt
1/4 tsp. black pepper
16 oz. can refried beans
10 oz. can mild red enchilada sauce
1 cup shredded Mexican cheese blend

Directions

Preheat the oven to 375°. Lightly spray a 9 x 13 casserole dish with non stick cooking spray. Cut the tortillas into quarters and place in the bottom of the casserole dish. Spray the tortillas with non stick cooking spray. Bake for 5 minutes or until the tortillas begin to crisp. Remove from the oven.

In a large skillet over medium heat, add the olive oil. When the oil is hot, add the onion, red bell pepper and garlic. Saute for 5 minutes. Add the black beans, corn, green chiles, cilantro, chili powder, cumin, salt and black pepper to the skillet. Stir until combined and cook for 3 minutes. Remove the skillet from the heat.

Spread the refried beans over the top of the tortillas. Spoon the vegetables and black beans over the refried beans. Spread the enchilada sauce over the vegetables and black beans. Sprinkle the Mexican cheese blend over the top. Bake for 20 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Southwest Chili Bean Casserole

Makes 4 servings

Ingredients

15 oz. can chili beans in sauce
8 oz. can whole kernel corn, drained
2 tbs. chopped onion
1/2 tsp. ground cumin
1/2 cup all purpose flour
1/2 cup plain yellow or white cornmeal
2 tbs. granulated sugar
1 1/4 tsp. baking powder
1/4 tsp. salt
1/2 cup plus 1 tbs. whole milk
1 1/2 tsp. vegetable oil

Directions

Preheat the oven to 350°. Spray an 8" square baking pan with non stick cooking spray. In a mixing bowl, add the chili beans with sauce, corn, onion and cumin. Stir until combined and spread in the baking pan.

In a mixing bowl, add the all purpose flour, cornmeal, granulated sugar, baking powder and salt. Whisk until combined. Add the milk and vegetable oil to the bowl. Stir until combined and spread over the beans. Bake for 20-25 minutes or until the cornbread is golden brown and the filling bubbly. Remove from the oven and serve.

One Pan Three Bean Dinner Casserole

Makes 4 servings

Ingredients

2 cans stewed tomatoes, 14 oz. size
15 oz. can butter beans, rinsed & drained
15 oz. can great northern beans, rinsed & drained
15 oz. can garbanzo beans, rinsed & drained
1 cup finely chopped carrot
1 cup finely chopped onion
2 garlic cloves, minced
1 bay leaf
2 tsp. dried parsley flakes
1 tsp. dried basil
1/2 tsp. salt
1/2 tsp. dried thyme
1/8 tsp. black pepper

Directions

Preheat the oven to 350°. Add all the ingredients to a 9 x 13 baking pan. Stir until combined. Cover the pan with aluminum foil. Bake for 1 hour or until the vegetables are tender and the casserole bubbly. Remove from the oven and serve.

Broccoli Rice Dinner Casserole

Makes 4-6 servings

Ingredients

2 cups hot cooked rice
1 3/4 cups shredded cheddar cheese
1 1/2 cups egg substitute
3/4 tsp. garlic salt
3 cups frozen chopped broccoli, thawed
4 oz. sliced fresh mushrooms
1/2 cup chopped red bell pepper
1/2 cup chopped onion
1/2 cup whole milk
1/2 tsp. onion salt
1/2 tsp. black pepper

Directions

Preheat the oven to 375°. Spray a 2 quart baking dish with non stick cooking spray. In a large bowl, add the rice, 3/4 cup cheddar cheese, 1/2 cup egg substitute and garlic salt. Stir until combined. Press the mixture in the bottom of the baking dish to form a crust. Bake for 10 minutes.

In a sauce pan over medium heat, add the broccoli, mushrooms, red bell pepper and onion. Cover the vegetables with water. Bring to a boil and cook for 4-5 minutes or until the vegetables are crisp tender. Remove from the heat and drain all the water from the pan.

In a mixing bowl, add 1 cup egg substitute, milk, onion salt and black pepper. Stir until combined. Add the vegetables to the bowl. Stir until combined and spoon over the rice crust. Sprinkle 1 cup cheddar cheese over the top of the casserole. Bake for 25 minutes or until a knife inserted in the center of the casserole comes out clean. Remove from the oven and serve.

Four Cheese Rice Casserole

Makes 10 servings

Ingredients

1 cup chopped onion
1/4 cup unsalted butter, cubed
4 cups cooked long grain rice
2 pkgs. thawed & squeezed dry frozen spinach, 10 oz. size
3 cups shredded mozzarella cheese
1 1/2 cups shredded Parmesan cheese
2 pkgs. cubed cream cheese, 8 oz. size
15 oz carton ricotta cheese
3/4 cup whole milk
1/2 tsp. garlic powder
1/2 tsp. beau monde seasoning

Directions

In a small skillet over medium heat, add the onion and butter. Saute for 5 minutes. Remove the skillet from the heat and add the onion to a large bowl. Add the rice, spinach, 1 1/2 cups mozzarella cheese and 1 cup Parmesan cheese. Stir until combined. Add the cream cheese, ricotta cheese, milk, garlic powder and beau monde seasoning to the bowl. Stir until combined.

Spray a 9 x 13 baking pan with non stick cooking spray. Preheat the oven to 325°. Spoon the rice mixture into the baking pan. Sprinkle 1 1/2 cups mozzarella cheese and 1/2 cup Parmesan cheese over the top of the rice. Bake for 40 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Brown Rice Casserole

Makes 6 servings

Ingredients

8 cups water
1 1/2 cups dry brown rice
1 cup dry split peas
1 cup chopped fresh mushrooms
2 celery ribs, chopped
2 carrots, chopped
1 cup chopped onion
1 tbs. vegetable oil
2 garlic cloves, minced
14 oz. can diced tomatoes
1 tsp. salt
1 tsp. dried thyme
1 tsp. dried oregano
1 tsp. black pepper
1 cup shredded cheddar cheese

Directions

In a large sauce pan over medium heat, add the water, rice and split peas. Bring to a boil and reduce the heat to low. Place a lid on the pan. Simmer for 25 minutes or until the rice and peas are tender. Remove the pan from the heat and drain off any remaining liquid.

In a large skillet over medium heat, add the mushrooms, celery, carrots, onion and vegetable oil. Saute for 6 minutes or until the vegetables are tender. Add the garlic to the skillet. Saute for 1 minute. Add the tomatoes with juice, salt, thyme, oregano and black pepper to the skillet. Stir until combined and remove the skillet from the heat. Add the rice mixture to the skillet and stir until combined.

Preheat the oven to 350°. Spray a 2 1/2 quart baking dish with non stick cooking spray. Spoon the casserole into the baking dish. Cover the dish with a lid or aluminum foil. Bake for 30 minutes or until the casserole is hot and bubbly. Remove the lid or aluminum foil from the dish. Sprinkle the cheddar cheese over the top. Bake for 8 minutes. Remove from the oven and serve.

Three Bean Stove Top Casserole

Makes 6 servings

Ingredients

2 tbs. olive oil
1 cup chopped onion
1 cup chopped celery
2 garlic cloves, minced
2 cups cooked chickpeas, drained
1 cup cooked kidney beans, rinsed & drained
1 cup chopped fresh tomato
8 oz. can tomato sauce
1 cup water
1 jalapeno pepper, minced
1 tbs. chili powder
2 tsp. granulated sugar
1 1/2 tsp. ground cumin
1 tsp. salt
1 tsp. dried oregano
1/4 tsp. black pepper
2 1/2 cups frozen cut green beans

Directions

In a large sauce pan over medium heat, add the olive oil. When the oil is hot, add the onion, celery and garlic. Saute for 5 minutes. Add the chickpeas, kidney beans, tomato, tomato sauce, water, jalapeno pepper, chili powder, granulated sugar, cumin, salt, oregano and black pepper. Stir until combined and bring to a boil. Reduce the heat to medium low. Stir occasionally and simmer for 10 minutes.

Add the green beans to the pan. Stir until combined. Simmer for 10 minutes or until the green beans are tender. Remove the pan from the heat and serve.

Zucchini Bow Tie Pasta Casserole

Makes 6 servings

Ingredients

1/4 cup vegetable oil
1 cup chopped onion
2 garlic cloves, minced
5 small zucchini, cut into thin strips
2/3 cup whipping cream
16 oz. pkg. bow tie pasta, hot & cooked
3 tbs. grated Parmesan cheese
Salt & black pepper to taste

Directions

Preheat the oven to 350°. In a large skillet over medium heat, add the vegetable oil. When the oil is hot, add the onion and garlic. Saute for 3 minutes. Add the zucchini to the skillet. Saute for 5 minutes or until the zucchini is tender.

Add the whipping cream to the skillet. Stir until combined and the cream thickens. Add the bow tie pasta and Parmesan cheese to the skillet. Stir until combined and season to taste with salt and black pepper. Remove the skillet from the heat.

Spoon the casserole into a 2 quart baking dish. Cover the dish with a lid or aluminum foil. Bake for 15 minutes or until the casserole is bubbly. Remove from the oven and serve.

Vegetable & Side Dish Casseroles

Vegetable and side dish casseroles round out a meal. They are a must for holiday dinners. Most vegetable casseroles are easy to prepare and a nice change of pace from plain vegetable dishes.

Southwest Spaghetti Squash Casserole

Makes 4 servings

Ingredients

3 lb. spaghetti squash
14 oz. can Mexican style diced tomatoes
15 oz. can black beans, rinsed & drained
3/4 cup shredded Monterey Jack cheese
1/4 cup minced fresh cilantro
1 tsp. ground cumin
1/4 tsp. garlic salt
1/4 tsp. black pepper

Directions

Preheat the oven to 350°. Spray a baking sheet with non stick cooking spray. Cut the squash in half and remove the seeds and pulp. Place the squash, cut side down, on the baking sheet. Bake for 45 minutes or until the squash is tender. Remove from the oven and cool for 15 minutes.

Using a fork, shred the squash into a large bowl. Add the tomatoes with juice, black beans, 1/2 cup Monterey Jack cheese, cilantro, cumin, garlic salt and black pepper. Stir until combined. Spray a 1 1/2 quart baking dish with non stick cooking spray. Spoon the casserole into the baking dish.

Sprinkle 1/4 cup Monterey Jack cheese over the casserole. Bake for 30 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Almond Cranberry Squash Casserole

Makes 8 servings

Ingredients

4 cups mashed cooked butternut squash
4 tbs. softened unsalted butter
1/2 tsp. salt
1/2 tsp. ground cinnamon
1/4 tsp. ground allspice
1/4 tsp. ground nutmeg
14 oz. can whole berry cranberry sauce
1/2 cup sliced almonds
1/4 cup light brown sugar

Directions

Preheat the oven to 350°. Spray a 2 quart casserole dish with non stick cooking spray. In a large bowl, add the butternut squash, 2 tablespoons butter, salt, cinnamon, allspice and nutmeg. Stir until combined and spread in the casserole dish.

Stir the cranberry sauce until softened and spread over the top of the squash. In a small bowl, add 2 tablespoons butter, almonds and the brown sugar. Stir until combined and sprinkle over the top of the casserole. Bake for 50 minutes or until the casserole is golden brown and bubbly. Remove from the oven and serve.

Apple & Butternut Squash Casserole

Makes 3 servings

Ingredients

2 cups sliced tart apples
1 tbs. granulated sugar
2 tbs. unsalted butter
1 cup mashed cooked butternut squash
2 tbs. plus 1 tsp. light brown sugar
1/8 tsp. salt
1/8 tsp. white pepper
1/2 cup frosted cornflakes, crushed
2 tbs. chopped pecans
2 tsp. melted unsalted butter

Directions

Preheat the oven to 350°. Spray a 1 quart baking dish with non stick cooking spray. In a large skillet over medium heat, add the apples, granulated sugar and 1 tablespoon butter. Saute for 5 minutes or until the apples are crisp tender. Remove the skillet from the heat and add the apples to the baking dish.

In a mixing bowl, add the butternut squash, brown sugar, salt, white pepper and 1 tablespoon butter. Stir until combined and spread over the apples. In a small bowl, add the frosted cornflakes, pecans and 2 tablespoons melted butter. Stir until combined and sprinkle over the top of the casserole. Bake for 20 minutes or until the casserole is hot and the topping golden brown. Remove from the oven and serve.

Thyme & Sage Butternut Squash Casserole

Makes 6 servings

Ingredients

3 lb. butternut squash
1 tbs. olive oil
6 garlic cloves, minced
3 sprigs fresh thyme, leaves removed
1 tsp. salt
1 tsp. black pepper
3 eggs
2 tbs. all purpose flour
1 1/4 cups half and half cream
2 tbs. unsalted butter
10 fresh sage leaves

Directions

Preheat the oven to 375°. Line a 9” square baking pan with aluminum foil. Spray the foil with non stick cooking spray. Peel the butternut squash and remove the seeds. Cut the squash into large cubes and place in the baking pan. Drizzle the olive oil over the squash. Sprinkle the garlic, thyme leaves, 1/2 teaspoon salt and 1/2 teaspoon black pepper over the squash.

Bake for 45 minutes or until the squash is tender. Remove from the oven. Reduce the oven temperature to 350°. In a mixing bowl, add the eggs and all purpose flour. Whisk until smooth and combined. Add the half and half cream, 1/2 teaspoon salt and 1/2 teaspoon black pepper to the bowl. Whisk until combined and pour over the squash.

Bake for 45-50 minutes or until a knife inserted in the center of the casserole

comes out clean and the casserole is golden brown. Remove from the oven. In a small sauce pan over medium heat, add the butter. When the butter melts, add the sage leaves. Cook for 1-2 minutes or until the sage leaves are crisp. Remove from the heat and spoon over the top of the casserole.

Spinach Artichoke Gratin Casserole

Makes 6 servings

Ingredients

2 cups cottage cheese
2 eggs
4 1/2 tbs. grated Parmesan cheese
1 tbs. lemon juice
1/4 tsp. salt
1/8 tsp. black pepper
1/8 tsp. ground nutmeg
2 pkgs. thawed frozen chopped spinach, 10 oz. size
1/3 cup thinly sliced green onions
10 oz. pkg. frozen artichokes, thawed & halved

Directions

Preheat the oven to 375°. Spray a 1 1/2 quart baking dish with non stick cooking spray. In a food processor, add the cottage cheese, eggs, 3 tablespoons Parmesan cheese, lemon juice, salt, black pepper and nutmeg. Process until smooth and combined.

Squeeze all the moisture from the spinach. Add the spinach and green onions to the cottage cheese mixture. Stir until combined and spread half the mixture in the bottom of the baking dish. Pat the artichokes dry with paper towels. Place the artichokes over the spinach mixture. Sprinkle 1 1/2 tablespoons Parmesan cheese over the artichokes. Spread the remaining spinach mixture over the top.

Cover the dish with aluminum foil or a lid. Bake for 25 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Greek Spinach Feta Casserole

Makes 6 servings

Ingredients

2 cups cottage cheese
10 oz. pkg. frozen spinach, thawed & squeezed dry
8 oz. crumbled feta cheese
6 tbs. all purpose flour
1/2 tsp. black pepper
1/4 tsp. salt
4 beaten eggs

Directions

Preheat the oven to 350°. Spray a 9" square baking pan with non stick cooking spray. In a mixing bowl, add the cottage cheese, spinach and feta cheese. Stir until combined. Add the all purpose flour, black pepper, salt and eggs. Stir until combined and spoon into the baking pan.

Bake for 1 hour or until the center of the casserole is set and bubbly. Remove from the oven and serve.

Crumb Topped Asparagus Casserole

Makes 8 servings

Ingredients

2 lbs. fresh asparagus, trimmed & cut into 1" pieces
2 cans cream of celery soup, 10.75 oz. size
1/2 cup heavy whipping cream
1/2 cup mayonnaise
1 tbs. steak sauce
1/4 tsp. ground cloves
1/4 tsp. ground nutmeg
1 cup shredded cheddar cheese
3 1/2 cups crushed seasoned stuffing cubes
5 tbs. melted unsalted butter

Directions

Spray a 11 x 7 casserole dish with non stick cooking spray. Preheat the oven to 350°. Add the asparagus to a large sauce pan over medium heat. Cover the asparagus with water and bring to a boil. Cook for 5 minutes or until the asparagus is crisp tender. Remove the pan from the heat and drain all the water from the pan. Add the asparagus to the casserole dish.

In a mixing bowl, add the cream of celery soups, whipping cream, mayonnaise, steak sauce, cloves and nutmeg. Stir until combined and spread over the asparagus in the casserole dish.

Sprinkle the cheddar cheese over the soups. Sprinkle the stuffing over the top of the casserole. Drizzle the butter over the top of the stuffing. Bake for 25 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Asparagus Onion Casserole

Makes 4-5 servings

Ingredients

1 lb. fresh asparagus, trimmed & cut into 1" pieces
2 onions, peeled & sliced
5 tbs. unsalted butter
2 tbs. all purpose flour
1 cup whole milk
3 oz. cream cheese, cubed
1 tsp. salt
1/8 tsp. black pepper
1/2 cup shredded cheddar cheese
1 cup soft breadcrumbs

Directions

In a large skillet over medium heat, add the asparagus, onions and 1 tablespoon butter. Saute for 6 minutes or until the vegetables are crisp tender. Remove the skillet from the heat and add the vegetables to a 1 1/2 quart baking dish.

In a sauce pan over medium heat, add 2 tablespoons butter. When the butter melts, add the all purpose flour. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the milk. Continue stirring and cook for 2 minutes or until the sauce thickens. Add the cream cheese, salt and black pepper to the sauce. Stir until the cream cheese melts. Remove the pan from the heat and pour over the vegetables.

Preheat the oven to 350°. Sprinkle the cheddar cheese over the top of the casserole. In a microwavable bowl, add 2 tablespoons butter. Microwave for 1 minute or until the butter melts. Remove from the microwave and add the breadcrumbs. Toss until the breadcrumbs are coated in the butter. Sprinkle

over the top of the casserole.

Bake for 35 minutes or until the casserole is hot, bubbly and the breadcrumbs golden brown. Remove from the oven and serve.

Cauliflower Au Gratin Casserole

Makes 4-5 servings

Ingredients

1 medium head cauliflower, broken into florets
2 garlic cloves, minced
6 tbs. unsalted butter, cubed
2 tbs. all purpose flour
1 1/2 cups whole milk
4 bacon slices, cooked & crumbled
1/4 tsp. salt
1/8 tsp. black pepper
1/8 tsp. cayenne pepper
1 cup shredded Swiss cheese

Directions

In a large sauce pan over medium heat, add the cauliflower. Cover the cauliflower with water and bring to a boil. Reduce the heat to low and place a lid on the pan. Cook for 6-7 minutes or until the cauliflower is crisp tender. Remove the pan from the heat and drain all the water from the pan.

In a sauce pan over medium heat, add the garlic and butter. Saute for 1 minute. Add the all purpose flour to the pan. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the milk. Cook for 2-3 minutes or until the sauce thickens and bubbles. Remove the pan from the heat.

Add the cauliflower, bacon, salt, black pepper and cayenne pepper to the sauce. Stir until combined. Spray a 1 1/2 quart baking dish with non stick cooking spray. Spoon the cauliflower into the dish. Preheat the oven to 400°. Sprinkle the Swiss cheese over the top of the casserole. Bake for 15-20 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Cauliflower Tomato Casserole

Makes 4 servings

Ingredients

5 cups fresh cauliflower florets
1 tbs. melted unsalted butter
1 red bell pepper, quartered
2 tbs. water
3 large tomatoes, seeded & chopped
3 tsp. fresh chopped tarragon
1 tsp. chopped fresh parsley
1/2 tsp. salt
1/2 tsp. black pepper
1/2 cup crushed saltine crackers

Directions

Preheat the oven to 450°. Add the cauliflower, butter and red bell pepper to a 2 quart casserole dish. Toss until the cauliflower is coated in the butter. Add the water to the dish. Bake for 15 minutes. Reduce the oven temperature to 425°.

Bake for an additional 25 minutes or until the cauliflower is tender and golden brown. Remove the dish from the oven. Remove the red bell pepper pieces. Remove the skin from the peppers and add to a food processor. Add the tomatoes to the food processor. Process until smooth and combined. Add the tarragon, parsley, salt and black pepper to the food processor. Process until smooth and combined.

Add the cauliflower to a 11 x 7 casserole dish. Pour the tomato sauce over the cauliflower. Bake for 10 minutes. Sprinkle the cracker crumbs over the top. Bake for 5 minutes. Remove from the oven and serve.

White Cheddar Cauliflower Casserole

Makes 6 servings

Ingredients

1 head cauliflower, cooked & mashed
2 cups shredded white cheddar cheese
8 oz. bacon slices, cooked & crumbled
1/2 cup softened cream cheese
2 tbs. sour cream
Salt & black pepper to taste

Directions

Preheat the oven to 350°. Spray an 8" square baking pan with non stick cooking spray. In a mixing bowl, add the cauliflower, 1 cup white cheddar cheese, 3/4 of the bacon, cream cheese and sour cream. Stir until combined. Season to taste with salt and black pepper.

Spoon into the baking pan. Sprinkle 1 cup white cheddar cheese and the remaining bacon over the top. Bake for 20 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Parmesan Topped Cheese Cauliflower Casserole

Makes 6 servings

Ingredients

1 medium head cauliflower, broken into florets
1 cup sour cream
1 cup shredded cheddar cheese
1/2 cup crushed cornflakes
1/4 cup chopped green bell pepper
1/4 cup chopped red bell pepper
1 tsp. salt
1/4 cup grated Parmesan cheese
Paprika to taste

Directions

Preheat the oven to 325°. Spray a 2 quart casserole dish with non stick cooking spray. In a sauce pan over medium heat, add the cauliflower. Cover the cauliflower with water and bring to a boil. Reduce the heat to low and place a lid on the pan. Simmer for 8 minutes or until the cauliflower is crisp tender. Remove the pan from the heat and drain all the water from the pan.

Add the sour cream, cheddar cheese, cornflakes, green bell pepper, red bell pepper and salt to the cauliflower. Stir until combined and spoon into the casserole dish. Sprinkle the Parmesan cheese and paprika to taste over the casserole. Bake for 30 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Cheesy Broccoli Cauliflower Casserole

Makes 4-5 servings

Ingredients

1 tbs. unsalted butter
4 1/2 tsp. all purpose flour
1 1/4 cups whole milk
3/4 cup shredded cheddar cheese
1/3 cup grated Parmesan cheese
5 cups frozen broccoli florets, thawed
2 1/2 cups frozen cauliflower florets, thawed
1 cup cubed cooked ham
1 cup soft breadcrumbs

Directions

In a large sauce pan over medium heat, add the butter. When the butter melts, add the all purpose flour. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the milk. Stir constantly and cook for 2 minutes or until the sauce thickens and bubbles. Remove the pan from the heat. Add the cheddar and Parmesan cheeses to the pan. Stir until the cheeses melt.

Spray a 2 quart casserole dish with non stick cooking spray. Preheat the oven to 350°. Place the broccoli and cauliflower in the casserole dish. Sprinkle the ham over the vegetables. Pour the cheese sauce over the top of the vegetables. Sprinkle the breadcrumbs over the top of the casserole.

Bake for 25 minutes or until the vegetables are tender and the casserole bubbly. Remove from the oven and serve.

Green Pea & Broccoli Casserole

Makes 4-5 servings

Ingredients

16 oz. pkg. frozen green peas, thawed
16 oz. pkg. frozen chopped broccoli, thawed
10.75 oz. can cream of mushroom soup
8 oz. jar Cheez Whiz
1 cup seasoned salad croutons

Directions

Preheat the oven to 350°. Spray a 2 quart baking dish with non stick cooking spray. In a large bowl, add the green peas, broccoli, cream of mushroom soup and Cheez Whiz. Stir until combined and spread in the baking dish.

Sprinkle the croutons over the top. Bake for 15-20 minutes or until the vegetables are tender and the casserole bubbly. Remove from the oven and serve.

Broccoli Corn Casserole

Makes 6 servings

Ingredients

1 beaten egg
10 oz. pkg. frozen chopped broccoli, thawed & drained
8 oz. can cream style corn
1 tbs. grated onion
1/4 tsp. salt
1/8 tsp. black pepper
1 cup herb flavored stuffing mix
3 tbs. melted unsalted butter

Directions

Preheat the oven to 350°. In a mixing bowl, add the egg, broccoli, corn, onion, salt and black pepper. Stir until combined and spoon into an 8" square baking pan. In a small bowl, add the stuffing mix and butter. Toss until the stuffing mix is coated in the butter. Sprinkle over the top of the casserole.

Bake for 35 minutes or until the broccoli is tender and the casserole bubbly. Remove from the oven and serve.

Bacon Broccoli Casserole

Makes 6 servings

Ingredients

6 cups fresh broccoli florets
1 tsp. salt
8 oz. cream cheese, softened
4 green onions, sliced
2 tbs. whole milk
1 tsp. garlic powder
1 1/2 cups shredded cheddar cheese
10 bacon slices, cooked & chopped

Directions

In a large sauce pan over medium heat, add the broccoli. Sprinkle the salt over the broccoli. Cover the broccoli with water and bring to a boil. Cook for 5 minutes. Remove the pan from the heat and drain all the water from the broccoli.

Preheat the oven to 425°. In a mixing bowl, add the cream cheese, green onions, milk and garlic powder. Stir until combined. Add the broccoli to the bowl. Stir until combined and spoon into an 8" square baking pan. Sprinkle the cheddar cheese and bacon over the top of the casserole.

Cover the pan with aluminum foil. Bake for 25 minutes. Remove the aluminum foil. Bake for 5-8 minutes or until the casserole is bubbly and lightly browned. Remove from the oven and serve.

Broccoli Stuffing Casserole

Makes 4 servings

Ingredients

6 oz. pkg. stuffing mix
10.75 oz. can cream of mushroom soup
10 oz. pkg. frozen chopped broccoli, thawed
1/2 cup chopped onion
1/2 cup shredded mozzarella cheese

Directions

Preheat the oven to 350°. Spray a 2 quart casserole dish with non stick cooking spray. Prepare the stuffing mix according to the package directions. Add the cream of mushroom soup, broccoli and onion to the stuffing mix. Stir until combined and spoon in the casserole dish.

Sprinkle the mozzarella cheese over the top. Bake for 30 minutes or until the casserole is hot and the broccoli tender. Remove from the oven and serve.

Cauliflower, Broccoli & Corn Casserole

Makes 8 servings

Ingredients

16 oz. pkg. frozen cauliflower, thawed
15 oz. can whole kernel corn, drained
4 cups frozen broccoli florets, thawed
14 oz. can cream style corn
10.75 oz. can cream of celery soup
2 cups shredded Swiss cheese
4 oz. jar sliced mushrooms, drained
1 1/2 cups soft breadcrumbs
2 tbs. melted unsalted butter

Directions

Spray a 9 x 13 baking pan with non stick cooking spray. Preheat the oven to 375°. In a large bowl, add the cauliflower, whole kernel corn, broccoli, cream corn, cream of celery soup, Swiss cheese and mushrooms. Stir until combined and spread in the baking pan.

In a small bowl, add the breadcrumbs and butter. Toss until the breadcrumbs are coated in the butter. Sprinkle over the top of the casserole. Bake for 30 minutes or until the vegetables are tender and the casserole hot and bubbly. Remove from the oven and serve.

Creamy Green Pea Casserole

Makes 6 servings

Ingredients

1 cup chopped onion
3 celery ribs, chopped
1/2 cup chopped red bell pepper
6 tbs. unsalted butter
10.75 oz. can cream of mushroom soup
1 tbs. whole milk
2 cups frozen green peas, thawed
8 oz. can sliced water chestnuts, drained
3/4 cup crushed Ritz crackers

Directions

In a large skillet over medium heat, add the onion, celery, red bell pepper and butter. Saute for 6 minutes or until the vegetables are tender. Add the cream of mushroom soup and milk to the skillet. Stir until combined and cook only until the soup is hot. Remove from the heat and stir in the green peas and water chestnuts.

Preheat the oven to 350°. Spray a 1 1/2 quart casserole dish with non stick cooking spray. Spoon the casserole into the dish. Sprinkle the cracker crumbs over the top. Bake for 25 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Monterey Corn Casserole

Makes 4-5 servings

Ingredients

1 cup chopped onion
5 tbs. unsalted butter
2 cups sliced fresh mushrooms
1 red bell pepper, chopped
1/2 tsp. salt
1/4 tsp. black pepper
1 garlic clove, minced
16 oz. pkg. frozen whole kernel corn, thawed
2 cups shredded Colby Jack cheese
2 tsp. light brown sugar
1/2 cup dry breadcrumbs
2 tbs. minced fresh parsley

Directions

Preheat the oven to 375°. Spray a 2 quart baking dish with non stick cooking spray. In a large skillet over medium heat, add the onion and 2 tablespoons butter. Saute for 5 minutes. Add the mushrooms, red bell pepper, salt and black pepper to the skillet. Saute for 4 minutes. Add the garlic to the skillet. Saute for 1 minute. Remove the skillet from the heat.

Spread half the corn in the bottom of the baking dish. Spread half the vegetables over the corn. Sprinkle 1 cup Colby Jack cheese over the corn. Sprinkle 1 teaspoon brown sugar over the top. Repeat the layering steps 1 more time.

In a small microwavable bowl, add 3 tablespoons butter. Microwave for 30 seconds or until the butter melts. Remove from the microwave and add the breadcrumbs and parsley to the bowl. Stir until combined and sprinkle over

the top of the casserole. Bake for 25 minutes or until the casserole is golden brown and the corn tender. Remove from the oven and serve.

Scalloped Corn Casserole

Makes 6 servings

Ingredients

4 cups fresh or thawed frozen whole kernel corn
3 beaten eggs
1 cup whole milk
1 cup crushed saltine crackers
3 tbs. melted unsalted butter
1 tbs. granulated sugar
1 tbs. finely chopped onion
Salt & black pepper to taste

Directions

Preheat the oven to 325°. Spray a 1 1/2 quart baking dish with non stick cooking spray. In a mixing bowl, add the corn, eggs, milk, 3/4 cup saltine crumbs, butter, granulated sugar and onion. Stir until combined and season to taste with salt and black pepper.

Spoon the casserole into the baking dish. Sprinkle 1/4 cup cracker crumbs over the top of the casserole. Bake for 1 hour or until the casserole is set in the center, hot and bubbly. Remove from the oven and serve.

Cheesy Corn Casserole

Makes 4 servings

Ingredients

2 cans drained whole kernel corn, 15 oz. size
14 oz. can cream style corn
8 oz. box corn muffin mix
4 oz. cream cheese, softened
1/2 cup sour cream
2 eggs
8 tbs. melted unsalted butter
4 green onions, thinly sliced
1 1/2 cups shredded cheddar cheese
Salt & black pepper to taste

Directions

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. In a mixing bowl, add 1 can whole kernel corn, cream corn, corn muffin mix, cream cheese, sour cream, eggs, butter and green onions. Stir until combined and spoon into the baking pan.

Bake for 45 minutes or until the casserole is set. Spoon the remaining can of whole kernel corn over the casserole. Sprinkle the cheddar cheese over the top. Season to taste with salt and black pepper. Bake for 10 minutes or until the cheese is bubbly. Remove from the oven and serve.

Tomato Crouton Casserole

Makes 8 servings

Ingredients

8 medium tomatoes, peeled & cut into wedges
8 bread slices, crust removed & cubed
1/2 cup plus 2 tbs. melted unsalted butter
1 tsp. salt
1 tsp. dried basil
1 tsp. dried thyme
3/4 cup grated Parmesan cheese

Directions

Spray a 9 x 13 baking pan with non stick cooking spray. Preheat the oven to 350°. Spread the tomatoes in the baking pan. Sprinkle the bread cubes over the tomatoes. In a small bowl, add the butter, salt, basil and thyme. Stir until combined and drizzle over the bread cubes. Sprinkle the Parmesan cheese over the top.

Bake for 30 minutes or until the tomatoes are tender and the bread golden brown. Remove from the oven and serve.

Mediterranean Vegetable Bake

Makes 4-5 servings

Ingredients

2 tomatoes, sliced
1/2 cup sliced red onion
1 medium zucchini, sliced
1 small eggplant, sliced
1 small yellow squash, sliced
1 large portobello mushrooms, gills removed & sliced
2 garlic cloves, minced
3 tbs. olive oil
2 tsp. chopped fresh rosemary
2/3 cup dry white wine
Salt & black pepper to taste

Directions

Preheat the oven to 350°. Spray the bottom of a 9 x 13 casserole dish with non stick cooking spray. Place the tomatoes in the bottom of the casserole dish. Place the onion, zucchini, eggplant, yellow squash and mushroom slices over the tomatoes. Sprinkle the garlic over the top.

In a small bowl, add the olive oil and rosemary. Stir until combined and drizzle over the vegetables. Drizzle the white wine over the vegetables. Season to taste with salt and black pepper.

Loosely cover the casserole dish with aluminum foil. Bake for 20 minutes. Remove the aluminum foil from the pan. Bake for 10-12 minutes or until the vegetables are tender. Remove from the oven and serve.

Cheesy Vidalia Onion Casserole

Makes 8 servings

Ingredients

12 cups sliced Vidalia onions
1/2 cup unsalted butter
2 cups crushed Ritz cracker crumbs
1 cup shredded Parmesan cheese
1/2 cup shredded cheddar cheese
1/4 cup shredded Romano cheese

Directions

Preheat the oven to 325°. Spray a 2 quart casserole dish with non stick cooking spray. In a large skillet over medium heat, add the onions and butter. Saute for 12 minutes or until the onions are tender. Remove from the heat.

Spread half the onions in the casserole dish. Sprinkle 1 cup Ritz cracker crumbs, 1/2 cup Parmesan cheese, 1/4 cup cheddar cheese and 1/8 cup Romano cheese over the onions. Repeat the layering steps 1 more time. Bake for 25 minutes or until the casserole is hot and golden brown. Remove from the oven and serve.

Note: You can substitute any sweet onion for the Vidalia onions.

Creamy Onion Casserole

Makes 6 servings

Ingredients

1/4 cup unsalted butter
1 1/2 cups dry cornbread stuffing cubes
2 tsp. dried parsley flakes
3 large onions, peeled, halved & sliced
10.75 oz. can cream of mushroom soup
1/4 cup whole milk
1 cup frozen green peas
1 cup shredded cheddar cheese

Directions

Preheat the oven to 350°. In a sauce pan over medium heat, add 2 tablespoons butter. When the butter melts, add the stuffing cubes and parsley flakes. Toss until the stuffing cubes are coated in the butter. Remove the pan from the heat.

In a large skillet over medium heat, add the remaining butter. When the butter melts, add the onions. Saute for 12 minutes or until the onions are tender. Add the cream of mushroom soup, milk and green peas to the skillet. Stir until combined. Remove the skillet from the heat.

Spoon the onions into a 2 quart casserole dish. Spread the stuffing over the onions. Sprinkle the cheddar cheese over the top. Bake for 30 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Herb Vegetable Casserole

Makes 6 servings

Ingredients

10 oz. pkg. frozen spinach, thawed & squeezed dry
2 tbs. vegetable oil
1 1/2 cups chopped zucchini
1 1/2 cups chopped onion
1/4 cup water
1 garlic clove, minced
1 1/2 tsp. dried basil
1 1/2 tsp. salt
1/8 tsp. black pepper
1/8 tsp. ground nutmeg
4 beaten eggs
1/4 cup grated Parmesan cheese
Paprika to taste

Directions

In a large skillet over medium heat, add the spinach and vegetable oil. Saute for 2 minutes. Add the zucchini, onion, water, garlic, basil, salt, black pepper and nutmeg to the skillet. Stir until combined. Place a lid on the skillet. Stir occasionally and simmer for 10 minutes. Remove the skillet from the heat.

Preheat the oven to 350°. Spray a 11 x 7 baking dish with non stick cooking spray. In a small bowl, add the eggs. Add 1 1/2 cups vegetable mixture from the skillet to the eggs. Whisk until combined and add the eggs to the skillet. Stir until combined and spread in the baking dish.

Place the baking dish in a 9 x 13 baking pan. Fill the 9 x 13 baking pan with water until it reaches 1" up the sides of the 11 x 7 baking dish. Bake for 25 minutes or until a knife inserted near the center of the casserole comes out

clean. Remove from the oven. Sprinkle the Parmesan cheese and paprika to taste over the top of the casserole. Let the casserole rest for 10 minutes before serving.

Company Green Bean Casserole

Makes 8 servings

Ingredients

8 oz. can sliced water chestnuts, drained
1/2 cup chopped onion
4 oz. jar sliced mushrooms, drained
6 tbs. unsalted butter
1/4 cup all purpose flour
1 cup whole milk
1/2 cup chicken broth
1 tsp. soy sauce
1/8 tsp. Tabasco sauce
Salt to taste
16 oz. pkg. frozen French style green beans, thawed
1/2 cup shredded cheddar cheese
1 cup crushed French fried onions

Directions

Preheat the oven to 350°. Spray a 1 1/2 quart casserole dish with non stick cooking spray. In a skillet over medium heat, add the water chestnuts, onion, mushrooms and 2 tablespoons butter. Saute for 5 minutes. Remove the skillet from the heat.

In a large skillet over medium heat, add 4 tablespoons butter. When the butter melts, add the all purpose flour. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the milk, chicken broth, soy sauce, Tabasco sauce and salt to taste. Stir constantly and cook for 3 minutes or until the sauce thickens and bubbles. Remove the pan from the heat and add the green beans and cheddar cheese. Stir until combined.

Spoon half the green beans in the casserole dish. Spread the water chestnuts

and vegetables over the top. Spread the remaining green beans over the vegetables. Bake for 45 minutes. Sprinkle the fried onions over the top. Bake for 10 minutes or until the casserole is bubbly and the fried onions hot. Remove from the oven and serve.

Cheddar Green Bean Casserole

Makes 6 servings

Ingredients

2 cans cut green beans, 15 oz. size
6 oz. can French fried onions
1 cup shredded cheddar cheese
10.75 oz. can cream of mushroom soup

Directions

Preheat the oven to 325°. Spray a 2 quart casserole dish with non stick cooking spray. Drain the green beans but save 1/4 cup liquid. Spread half the green beans in the casserole dish. Sprinkle half the fried onions over the green beans. Sprinkle 1 cup cheddar cheese over the top. Repeat the layering steps 1 more time.

In a small bowl, add the cream of mushroom soup and reserved 1/4 cup green bean liquid. Stir until combined and spread over the top of the casserole. Sprinkle the remaining fried onions over the top. Bake for 40 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Green Bean & Mushroom Casserole

Makes 10 servings

Ingredients

2 lbs. fresh green beans, trimmed
1 1/2 tsp. salt
4 tbs. olive oil
1 cup finely chopped onion
1 cup grated Parmesan cheese
1/2 cup dry breadcrumbs
1/2 tsp. black pepper
16 oz. pkg. sliced fresh mushrooms
6 garlic cloves, minced
3 tbs. all purpose flour
1 cup whole milk
1/2 cup vegetable broth

Directions

Add the green beans to a large pan over medium heat. Sprinkle 1 teaspoon salt over the green beans. Add water to cover the green beans. Bring to a boil and cook for 5 minutes or until the green beans are crisp tender. Remove the pan from the heat and drain all the water from the green beans.

Spray a 9 x 13 baking pan with non stick cooking spray. Spread the green beans in the bottom of the pan. Preheat the oven to 375°. In a large skillet over medium heat, add 2 tablespoons olive oil. When the oil is hot, add the onion. Saute for 7 minutes or until the onion is golden brown. Add 1/2 cup Parmesan cheese, breadcrumbs, salt and black pepper to the skillet. Stir until combined and remove from the heat.

In a sauce pan over medium heat, add 2 tablespoons olive oil. When the oil is hot, add the mushrooms and garlic. Saute for 4 minutes. Add the all purpose

flour to the pan. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the milk and vegetable broth. Continue stirring and cook until the sauce thickens and bubbles. Remove from the heat and spoon the sauce over the green beans.

Spoon the onion topping over the casserole. Bake for 20-25 minutes or until the green beans are tender and the casserole bubbly. Remove from the oven and serve.

Mixed Vegetable Casserole

Makes 4 servings

Ingredients

2 fresh tomatoes, cut into wedges
1 cup sliced celery
1 cup sliced carrots
1 cup cut fresh green beans
1 cup sliced onion
1/2 cup red bell pepper, julienned
1/2 cup sliced canned water chestnuts, drained
1 1/2 tsp. granulated sugar
1 1/2 tsp. all purpose flour
1 tsp. dried oregano
1/4 tsp. salt
1/4 tsp. black pepper
2 tbs. unsalted butter

Directions

Spray a 1 1/2 quart baking dish with non stick cooking spray. Preheat the oven to 350°. In a large bowl, add the tomatoes, celery, carrots, green beans, onion, red bell pepper and water chestnuts. Stir until combined and spread half the vegetables in the bottom of the baking dish.

In a small bowl, add the granulated sugar, all purpose flour, oregano, salt and black pepper. Stir until combined and sprinkle half the seasonings over the vegetables. Spread the remaining vegetables in the baking dish. Sprinkle the remaining seasonings over the top. Cut the butter into small pieces and place over the top of the casserole.

Cover the baking dish with aluminum foil. Bake for 1 hour or until the vegetables are tender. Remove from the oven and serve.

Root Vegetable Casserole

Makes 8 servings

Ingredients

1 celery root, peeled & cut into bite size pieces
3 parsnips, peeled & cut into bite size pieces
1 large sweet potato, unpeeled & cut into bite size pieces
3 russet potatoes, washed & cut into bite size pieces
1 red onion, peeled & cut into thin wedges
1 tbs. olive oil
1 tbs. fresh thyme
1/2 tsp. black pepper
2 tbs. unsalted butter
3 garlic cloves, minced
3 cups heavy cream
2 bay leaves
1 cup shredded cheddar cheese
1/2 cup grated Parmesan cheese

Directions

Preheat the oven to 400°. Line 2 large baking sheets with aluminum foil. Spray the aluminum foil with non stick cooking spray. In a large bowl, add the celery root, parsnips, sweet potato, russet potatoes, onion, olive oil, thyme and black pepper. Toss until the vegetables are coated in the oil and seasonings. Spread the vegetables, in a single layer, on the baking sheets.

Bake for 45 minutes. Stir the vegetables occasionally while they are baking. Remove the vegetables from the oven and reduce the oven temperature to 350°. In a sauce pan over medium heat, add the butter. When the butter melts, add the garlic. Saute for 1 minute.

Add the heavy cream and bay leaves to the pan. Reduce the heat to low. Stir

until combined and cook just until the cream begins to boil around the edges. Remove the pan from the heat and cool for 10 minutes. Remove the bay leaves and discard.

Spray a 9x 13 baking pan with non stick cooking spray. Spread half the vegetables in the baking pan. Sprinkle 1/2 cup cheddar cheese over the vegetables. Spoon the remaining vegetables over the top. Spoon the sauce over the vegetables. Do not stir. Sprinkle 1/2 cup cheddar cheese and the Parmesan cheese over the top of the casserole.

Bake for 45 minutes or until the casserole is bubbly and golden brown. Remove from the oven and serve.

Zucchini Corn Bake

Makes 4 servings

Ingredients

2 tbs. olive oil
4 zucchini, thinly sliced
15 oz. can whole kernel corn, drained
1 leek, washed & thinly sliced
1 tsp. salt
1 tsp. black pepper
1/2 tsp. garlic powder
1 cup grated Parmesan cheese
1/2 cup half and half cream
3 bay leaves

Directions

Preheat the oven to 375°. Spray an 8" square baking pan with non stick cooking spray. In a large skillet over medium heat, add the olive oil. When the oil is hot, add the zucchini. Saute for 5 minutes. Add the corn, leek, salt, black pepper and garlic powder to the skillet. Saute for 3 minutes and remove the skillet from the heat.

Add the Parmesan cheese, half and half cream and bay leaves to the skillet. Stir until combined and spoon into the baking pan. Bake for 30 minutes or until the vegetables are tender and the casserole bubbly. Remove from the oven. Remove the bay leaves and discard.

Zucchini Tomato Casserole

Makes 6 servings

Ingredients

1 cup chopped onion
1 tbs. unsalted butter
3 medium zucchini, shredded & patted dry
3 medium fresh tomatoes, seeded & chopped
1 cup shredded Swiss cheese
1/3 cup sour cream
1 tsp. paprika
1/2 tsp. salt
1/2 tsp. garlic powder
1/4 tsp. black pepper
2 tbs. shredded Parmesan cheese

Directions

Preheat the oven to 350°. Spray a 11 x 7 baking dish with non stick cooking spray. In a large skillet over medium heat, add the onion and butter. Saute for 5 minutes. Remove the skillet from the heat. Add the zucchini, tomatoes, 1/2 cup Swiss cheese, sour cream, paprika, salt, garlic powder and black pepper. Stir until combined and spoon in the baking dish.

Sprinkle the Parmesan cheese and 1/2 cup Swiss cheese over the top of the casserole. Bake for 25 minutes or until the casserole is hot, bubbly and the topping golden brown. Remove from the oven and serve.

Zucchini Feta Casserole

Makes 4 servings

Ingredients

4 medium zucchini
1 tbs. unsalted butter
2 beaten eggs
1/2 cup grated Parmesan cheese
1/3 cup crumbled feta cheese
2 tbs. chopped fresh parsley
1 tbs. all purpose flour
2 tsp. chopped fresh marjoram
1/8 tsp. Tabasco sauce
Salt & black pepper to taste

Directions

Preheat the oven to 375°. Spray a 2 quart casserole dish with non stick cooking spray. Grate the zucchini into a colander. Drain any liquid from the zucchini. In a large skillet over medium heat, add the butter. When the butter melts, add the zucchini. Saute for 5 minutes or until the zucchini begins to brown. Remove the skillet from the heat.

Add the eggs, Parmesan cheese, feta cheese, parsley, all purpose flour, marjoram, Tabasco sauce and salt and black pepper to taste to the skillet. Stir until combined and spoon into the casserole dish. Bake for 35 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Cheddar Spinach Casserole

Makes 4 servings

Ingredients

1 cup chopped onion
2 tbs. unsalted butter
2 tbs. all purpose flour
1/2 tsp. salt
1 cup whole milk
2 pkgs. thawed frozen spinach, 10 oz. size
1/2 cup salsa
1 cup shredded cheddar cheese

Directions

Spray an 8" square baking pan with non stick cooking spray. Preheat the oven to 350°. In a large sauce pan over medium heat, add the onion and butter. Saute for 5 minutes. Add the all purpose flour and salt to the pan. Stir constantly and cook for 1 minute. While constantly stirring, slowly add the milk. Continue stirring and cook for 2-3 minutes or until the sauce thickens and bubbles.

Remove the pan from the heat. Add the spinach, salsa and 3/4 cup cheddar cheese to the pan. Stir until combined and spoon into the baking pan. Sprinkle 1/4 cup cheddar cheese over the top. Bake for 25 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Baked Creamy Spinach Casserole

Makes 6 servings

Ingredients

1 1/2 cups chopped onion
1 tbs. unsalted butter
8 oz. cream cheese, cubed
1/4 cup whole milk
1 1/2 cups shredded Parmesan cheese
1/2 tsp. cayenne pepper
1/4 tsp. salt
1/8 tsp. black pepper
2 pkgs. thawed & squeezed dry frozen spinach, 10 oz. size

Directions

Preheat the oven to 350°. Spray a 1 1/2 quart casserole dish with non stick cooking spray. In a sauce pan over medium heat, add the onion and butter. Saute for 7 minutes or until the onion is tender. Add the cream cheese and milk to the pan. Stir until the cream cheese melts.

Add 1 cup Parmesan cheese, cayenne pepper, salt and black pepper to the pan. Stir until combined and remove the pan from the heat. Add the spinach to the pan. Stir until combined and spoon into the casserole dish. Sprinkle 1/2 cup Parmesan cheese over the top. Bake for 30 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Supreme Mashed Potatoes Casserole

Makes 8 servings

Ingredients

3 lbs. medium red potatoes, washed & quartered
6 oz. cream cheese, cubed
1/2 cup unsalted butter, cubed
1/2 cup half and half cream
1 green bell pepper, chopped
4 green onions, thinly sliced
2 oz. jar diced red pimentos, drained
1/2 tsp. salt
1/4 tsp. black pepper
1/2 cup shredded cheddar cheese
1/2 cup grated Parmesan cheese

Directions

Add the potatoes to a large sauce pan over medium heat. Cover the potatoes with water and bring to a boil. Reduce the heat to low and place a lid on the pan. Cook for 10-15 minutes or until the potatoes are tender. Remove the pan from the heat and drain all the water from the pan.

Add the potatoes to a large bowl. Mash the potatoes with a potato masher. Add the cream cheese, butter and half and half cream to the bowl. Stir until well combined. Add the green bell pepper, green onions, red pimentos, salt, black pepper, 1/3 cup cheddar cheese and 1/3 cup Parmesan cheese to the bowl. Stir until combined.

Preheat the oven to 350°. Spray a 11 x 7 casserole dish with non stick cooking spray. Spoon the potatoes in the casserole dish. Sprinkle the

remaining cheddar cheese and Parmesan cheese over the top. Bake for 25 minutes or until the casserole is hot. Remove from the oven and serve.

Loaded Tater Tot Casserole

Makes 10-12 servings

Ingredients

30 oz. pkg. frozen tater tots
16 oz. softened cream cheese
1 cup sour cream
2 cups shredded Mexican cheese blend
6 bacon slices, cooked & crumbled
6 green onions, thinly sliced
5 jalapeno peppers, chopped

Directions

Preheat the oven to 425°. Lightly spray a 9 x 13 baking pan with non stick cooking spray. Spread the tater tots in the baking pan. Bake for 15 minutes. In a mixing bowl, add the cream cheese, sour cream and 1 1/2 cups Mexican cheese blend. Stir until well combined.

Add half the bacon, half the green onions and half the jalapeno peppers to the bowl. Stir until combined and spread over the tater tots. Sprinkle 1/2 cup Mexican cheese blend, the remaining bacon, green onions and jalapeno peppers over the top.

Bake for 20 minutes or until the casserole is bubbly, the tater tots tender and the cheese melted. Remove from the oven and let the casserole rest for 5 minutes before serving.

Rich & Creamy Potato Casserole

Makes 8 servings

Ingredients

6 medium potatoes, washed
2 cups sour cream
2 cups shredded cheddar cheese
4 tbs. melted unsalted butter
3 green onions, thinly sliced
1 tsp. salt
1/4 tsp. black pepper

Directions

Place the whole potatoes in a large sauce pan over medium heat. Cover the potatoes with water. Bring to a boil and place a lid on the pan. Cook for 15-20 minutes or until the potatoes are tender. Remove the pan from the heat and drain all the water from the potatoes. Cool the potatoes completely before handling.

Peel the potatoes. Grate the potatoes using a grater into a large bowl. Add the sour cream, cheddar cheese, 3 tablespoons butter, green onions, salt and black pepper to the bowl. Stir until combined.

Spray a 2 1/2 quart baking dish with non stick cooking spray. Preheat the oven to 350°. Spread the potatoes in the baking dish. Drizzle 1 tablespoon butter over the top of the potatoes. Bake for 30 minutes or until the casserole is hot. Remove from the oven and serve.

Loaded Potato Casserole

Makes 4 servings

Ingredients

3 russet potatoes, washed
1/2 tsp. salt
1/2 tsp. black pepper
1/2 cup shredded Asiago cheese
1/2 cup shredded Monterey Jack cheese
8 bacon slices, cooked & crumbled
1 cup whole milk
1 egg

Directions

Preheat the oven to 375°. Spray an 8" square baking pan with non stick cooking spray. Slice the potatoes 1/4" thick. Spread half the potatoes in the bottom of the baking pan. Sprinkle the salt and black pepper over the potatoes. Sprinkle 1/4 cup Asiago cheese, 1/4 cup Monterey Jack cheese and 4 bacon slices over the potatoes.

Spread the remaining potatoes over the top. Sprinkle 1/4 cup Asiago cheese, 1/4 cup Monterey Jack cheese and 4 bacon slices over the potatoes. In a small bowl, add the milk and egg. Whisk until combined and pour over the potatoes.

Cover the pan with aluminum foil. Bake for 1 to 1 1/4 hours or until the potatoes are tender. Remove from the oven and serve.

Creamy Hashbrown Casserole

Makes 6 servings

Ingredients

10.75 oz. can cream of mushroom soup
1 cup sour cream
1/2 cup whole milk
1 cup shredded cheddar cheese
1/2 cup melted unsalted butter
30 oz. pkg. frozen shredded hashbrowns, thawed
1 cup cornflake crumbs
1/4 cup grated Parmesan cheese

Directions

Preheat the oven to 325°. Spray a 9 x 13 baking pan with non stick cooking spray. In a mixing bowl, add the cream of mushroom soup, sour cream, milk, cheddar cheese and 1/4 cup butter. Stir until combined and add the hashbrowns to the bowl. Stir until combined and spread in the baking pan.

In a small bowl, add the cornflake crumbs, 1/4 cup butter and Parmesan cheese. Stir until combined and sprinkle over the top of the casserole. Bake for 45 minutes or until the casserole is hot and the topping golden brown. Remove from the oven and serve.

Buttery Sweet Potato Casserole

Makes 6-8 servings

Ingredients

2 cans drained sweet potatoes, 15 oz. size
1/2 cup granulated sugar
1 egg
1/2 cup melted unsalted butter
1/2 tsp. ground cinnamon
1/8 tsp. salt
1 cup crushed Ritz crackers
1/2 cup light brown sugar

Directions

Preheat the oven to 350°. Spray an 8" square baking pan with non stick cooking spray. In a large bowl, add the sweet potatoes. Mash the sweet potatoes with a potato masher. Add the granulated sugar, egg, 1/4 cup butter, cinnamon and salt to the sweet potatoes. Stir until combined and spread in the baking pan.

In a small bowl, add the Ritz crackers, 1/4 cup butter and brown sugar. Stir until combined and sprinkle over the top of the casserole. Bake for 20 minutes or until the casserole is bubbly and the topping golden brown. Remove from the oven and serve.

Macaroon Sweet Potato Casserole

Makes 8 servings

Ingredients

6 cups cooked mashed sweet potatoes
6 tbs. plus 4 1/2 tsp. melted unsalted butter
1/2 cup light brown sugar
1/4 tsp. almond extract
1/2 tsp. salt
1/2 tsp. ground ginger
1/2 cup chopped pecans
1/4 cup orange marmalade
6 macaroons, crumbled

Directions

Spray a 11 x 7 casserole dish with non stick cooking spray. Preheat the oven to 325°. In a mixing bowl, add the sweet potatoes, 6 tablespoons butter, brown sugar, almond extract, salt and ginger. Stir until combined. Add the pecans and orange marmalade to the bowl. Stir until combined and spread in the casserole dish.

In a small bowl, add 4 1/2 teaspoons melted butter and the macaroons. Stir until combined and sprinkle over the top of the casserole. Bake for 30 minutes or until the casserole is hot. Remove from the oven and serve.

Sweet Potato Apple Casserole

Makes 8 servings

Ingredients

1 cup all purpose flour
3/4 cup unsalted butter, melted
1/2 cup light brown sugar
1/2 tsp. salt
1/2 tsp. ground cinnamon
1/4 tsp. ground nutmeg
1/4 tsp. ground cardamom
2 lbs. sweet potatoes, peeled, halved & thinly sliced
2 Granny Smith apples, peeled, cored, halved & thinly sliced
Salt to taste

Directions

Preheat the oven to 375°. Spray a 2 quart casserole dish with non stick cooking spray. In a mixing bowl, add the all purpose flour, 1/2 cup melted butter, brown sugar, 1/2 teaspoon salt, cinnamon, nutmeg and cardamom. Stir until combined and you have crumbles.

Place the sweet potatoes and apples in the casserole dish. Drizzle 1/4 cup butter over the sweet potatoes and apples. Sprinkle salt to taste over the potatoes and apples if desired. Sprinkle the crumbles over the top of the casserole.

Bake for 35 minutes or until the sweet potatoes and apples are tender and the topping golden brown. Remove from the oven and serve.

Apricot Sweet Potato Casserole

Makes 6 servings

Ingredients

2 cans cut sweet potatoes, 15 oz. size
15 oz. can apricot halves
3 tbs. light brown sugar
1 tbs. cornstarch
1/4 tsp. salt
1/8 tsp. ground cinnamon
3 tbs. dry sherry
1/3 cup raisins
1/8 tsp. grated orange zest

Directions

Preheat the oven to 375°. Spray a shallow 1 quart baking dish with non stick cooking spray. Drain the sweet potatoes and apricots but reserve 1/2 cup juice from the sweet potatoes and 1/2 cup juice from the apricots. Cut the apricots in half. Place the sweet potatoes and apricots in the baking dish.

In a small sauce pan over medium heat, add the brown sugar, cornstarch, salt, cinnamon and 1/2 cup sweet potato and apricot liquids. Stir constantly and cook for 2 minutes or until the sauce thickens and bubbles. Remove the pan from the heat and stir in the sherry, raisins and orange zest.

Spoon the sauce over the top of the sweet potatoes and apricots. Bake for 15 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Potato & Leek Casserole

Makes 6 servings

Ingredients

5 tbs. unsalted butter
2 large leeks, cleaned & sliced
2 tbs. minced garlic
4 medium baking potatoes, peeled
1 cup whipping cream
1 cup whole milk
3 eggs
2 tsp. salt
1/4 tsp. white pepper
3 slices day old French bread
2 oz. grated Parmesan cheese

Directions

Preheat the oven to 375°. Grease a 2 1/2 quart casserole dish with 1 tablespoon butter. In a large skillet over medium heat, add 2 tablespoons butter. When the butter melts, add the leeks and garlic. Saute for 8 minutes or until the leeks are tender. Remove the skillet from the heat.

Cut the potatoes crosswise into 1/16" slices using a mandoline. Place half the potato slices in the bottom of the casserole dish. Spread half the leeks over the potatoes. Place the remaining potatoes over the leeks. Place the remaining leeks over the potatoes.

In a mixing bowl, add the whipping cream, milk, eggs, salt and white pepper. Whisk until combined and pour over the potatoes and leeks. Do not stir. Cut the bread into 1" pieces and add to a food processor. Process until you have coarse crumbs.

In a small bowl, add 2 tablespoons butter. Microwave for 30 seconds or until the butter melts. Remove from the microwave and add the breadcrumbs to the bowl. Stir until the breadcrumbs are moistened in the butter. Sprinkle the breadcrumbs and Parmesan cheese over the top of the casserole. Bake for 1 1/4 hours or until the casserole is golden brown and the potatoes tender. Remove from the oven and let the casserole rest for 10 minutes before serving.

Dijon Scalloped Potato Bake

Makes 6 servings

Ingredients

2/3 cup chopped onion
2 tsp. vegetable oil
14 oz. can chicken broth
6 oz. cream cheese, cubed
1 tbs. Dijon mustard
3 medium russet potatoes, peeled & thinly sliced
2 medium sweet potatoes, peeled & thinly sliced
2 cups crushed Ritz crackers
3 tbs. grated Parmesan cheese
2 tbs. melted unsalted butter
2 tsp. minced fresh parsley

Directions

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. In a large sauce pan over medium heat, add the onion and vegetable oil. Saute for 4 minutes. Add the chicken broth, cream cheese and Dijon mustard to the pan. Stir constantly and cook until the cream cheese melts.

Add the russet potatoes and sweet potatoes to the pan. Toss until the potatoes are coated in the sauce. Remove the pan from the heat and spread the potatoes in the baking pan. In a small bowl, add the Ritz crackers, Parmesan cheese and butter. Stir until combined and sprinkle over the top of the casserole.

Bake for 50-55 minutes or until the potatoes are tender and the casserole bubbly. Remove from the oven and sprinkle the parsley over the top of the casserole. Let the casserole rest for 5 minutes before serving.

Pesto Potato Bake

Makes 8 servings

Ingredients

1 cup fresh basil leaves
1/2 cup fresh parsley
1/2 cup grated Romano cheese
1/4 cup chopped walnuts
1 garlic clove, peeled
1 1/4 tsp. salt
1/2 tsp. black pepper
1/2 cup olive oil
4 large potatoes, peeled & cubed
5 plum tomatoes, cut into 1/4" slices
2 cups shredded mozzarella cheese

Directions

In a food processor, add the basil, parsley, Romano cheese, walnuts, garlic, salt and black pepper. Pulse until combined. With the food processor running, slowly add 1/4 cup olive oil. Process until smooth and combined. Preheat the oven to 400°. In a roasting pan, add the potatoes and tomatoes. Drizzle 1/4 cup olive oil over the potatoes and tomatoes.

Spread the pesto over the top. Toss until the potatoes and tomatoes are coated in the olive oil and pesto. Bake for 45 minutes or until the potatoes are tender. Sprinkle the mozzarella cheese over the top. Bake for 10 minutes or until the cheese is bubbly. Remove from the oven and serve.

Barley Vegetable Casserole

Makes 10 servings

Ingredients

5 carrots, thinly sliced
2 cups frozen whole kernel corn, thawed
1 cup diced onion
1 cup quick cooking barley
1/2 cup bulgur
1/3 cup minced fresh parsley
1 tsp. salt
1/2 tsp. black pepper
3 cups vegetable broth
15 oz. can black beans, rinsed & drained
1 1/2 cups shredded cheddar cheese

Directions

Spray a 9 x 13 baking pan with non stick cooking spray. Preheat the oven to 350°. In a large bowl, add the carrots, corn, onion, barley, bulgur, parsley, salt and black pepper. Stir until combined. Add the vegetable broth and black beans to the bowl. Stir until combined and spread in the baking pan.

Cover the pan with aluminum foil. Bake for 55 minutes or until the vegetables and grains are tender. Remove the aluminum foil from the pan. Sprinkle the cheddar cheese over the top. Bake for 10 minutes. Remove from the oven and serve.

Barley Mushroom Bake

Makes 8 servings

Ingredients

8 oz. sliced fresh mushrooms
1 celery rib, chopped
1/2 cup chopped green onion
5 tbs. unsalted butter, cubed
1 cup dry quick cooking barley
2 cups vegetable broth
1/2 cup minced fresh parsley
1/2 cup slivered almonds

Directions

In a large skillet over medium heat, add the mushrooms, celery, green onions and butter. Saute for 6 minutes or until the vegetables are tender. Add the barley to the skillet. Saute for 6 minutes or until the barley is golden brown. Remove the skillet from the heat.

Spray a 2 quart casserole dish with non stick cooking spray. Preheat the oven to 350°. Add the vegetables and barley to the casserole dish. Add 1 cup vegetable broth and the parsley to the dish. Stir until combined. Cover the dish with a lid or aluminum foil. Bake for 30 minutes.

Remove the lid or aluminum foil from the dish. Add 1 cup vegetable broth to the dish. Stir until combined. Bake for 45 minutes or until the barley is tender. Remove from the oven and sprinkle the almonds over the top.

Savory Rice Casserole

Makes 6 servings

Ingredients

4 oz. can sliced mushrooms, drained & liquid reserved
8 oz. can sliced water chestnuts, drained & liquid reserved
1/2 cup unsalted butter
1 cup dry long grain rice
10 oz. can French onion soup

Directions

Preheat the oven to 375°. In a skillet over medium heat, add the mushrooms, water chestnuts and butter. Saute for 3 minutes. Add the rice to the skillet. Saute for 2 minutes. Remove the skillet from the heat and add to a 1 quart casserole dish. Add the reserved mushroom and water chestnut liquids to the dish along with the French onion soup. Stir until combined.

Cover the dish with a lid or aluminum foil. Bake for 45-55 minutes or until the rice is tender. Remove from the oven and serve.

Mexican Rice Casserole

Makes 4 servings

Ingredients

1 tsp. vegetable oil
1 cup dry long grain rice
1 tsp. salt
1 garlic clove, minced
14 oz. can chicken broth
1/4 cup water
10.75 oz. can cream of chicken soup
3/4 cup sour cream
4 oz. can diced green chiles
1/3 cup salsa
1 tsp. ground cumin
1 cup shredded cheddar cheese
2 oz. can sliced black olives, drained

Directions

Preheat the oven to 350°. Spray a 3 quart casserole dish with non stick cooking spray. In a large skillet over medium heat, add the vegetable oil. When the oil is hot, add the rice, salt and garlic. Saute for 3 minutes.

Add the chicken broth and water to the skillet. Stir occasionally and cook for 15 minutes or until the rice is tender. Remove the skillet from the heat. Add the cream of chicken soup, sour cream, green chiles with liquid, salsa and cumin to the skillet. Stir until combined and spoon into the casserole dish.

Bake for 20 minutes. Sprinkle the cheddar cheese and black olives over the top of the casserole. Bake for 10 minutes or until the cheese melts and the casserole is bubbly. Remove from the oven and serve.

Cheesy Green Chili Rice Casserole

Makes 6-8 servings

Ingredients

1 1/2 cups chopped onion
2 tbs. unsalted butter
4 cups hot cooked long grain rice
2 cups sour cream
1 cup cottage cheese
1/2 tsp. salt
1/8 tsp. black pepper
2 cans drained diced green chiles, 4 oz. size
2 cups shredded cheddar cheese

Directions

Preheat the oven to 375°. Spray a 11 x 7 baking dish with non stick cooking spray. In a large skillet over medium heat, add the onion and butter. Saute for 6 minutes. Remove the skillet from the heat. Add the rice, sour cream, cottage cheese, salt and black pepper to the skillet. Stir until combined and spread half the rice mixture in the baking dish.

Spread half the green chiles over the rice. Sprinkle 1 cup cheddar cheese over the top. Spread the remaining rice mixture over the top of the casserole. Spread the remaining green chiles over the rice. Sprinkle 1 cup cheddar cheese over the top. Bake for 25 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Cheesy Beans & Rice

Makes 6 servings

Ingredients

1 cup dry brown rice, cooked
15 oz. can red kidney beans, rinsed & drained
1 1/2 cups chopped onion
1 tbs. vegetable oil
14 oz. can diced tomatoes with green chiles
2 tsp. chili powder
1/4 tsp. salt
1 1/4 cups shredded cheddar cheese

Directions

In a large bowl, add the rice and kidney beans. Stir until combined. In a large skillet over medium heat, add the onions and vegetable oil. Saute for 7 minutes or until the vegetables are tender. Add the tomatoes with juice, chili powder and salt to the skillet. Stir until combined and bring to a boil. Remove the pan from the heat.

Preheat the oven to 350°. Spray a 2 quart baking dish with non stick cooking spray. Spread 1/3 of the rice and beans in the bottom of the baking dish. Sprinkle 3/4 cup cheddar cheese over the top of the rice and beans. Spread half the tomato sauce over the top. Spread the remaining rice and beans over the sauce. Spread the remaining sauce over the rice and beans.

Cover the baking dish with aluminum foil. Bake for 30 minutes. Remove the aluminum foil from the dish. Sprinkle 1/2 cup cheddar cheese over the top of the casserole. Bake for 10 minutes or until the cheese melts and the casserole is bubbly. Remove from the oven and serve.

Cheese & Grits Casserole

Makes 8 servings

Ingredients

4 cups water
1 cup dry old fashioned grits
1/2 tsp. salt
1/2 cup whole milk
1/4 cup melted unsalted butter
2 beaten eggs
1 cup shredded cheddar cheese
1 tbs. Worcestershire sauce
1/8 tsp. cayenne pepper
1/8 tsp. paprika

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the grits and salt. Reduce the heat to low and place a lid on the pan. Simmer for 6 minutes or until the grits thicken. Remove the pan from the heat and cool for 15 minutes.

In a small bowl, add the milk, butter and eggs. Whisk until combined. While constantly whisking, slowly add the milk mixture to the grits. Add the cheddar cheese, Worcestershire sauce and cayenne pepper to the pan. Whisk until combined.

Preheat the oven to 350°. Spray a 2 quart casserole dish with non stick cooking spray. Spread the grits in the dish. Sprinkle the paprika over the top. Bake for 30 minutes or until the casserole is bubbly. Remove from the oven and let the casserole rest for 10 minutes before serving.

Kentucky Spoon Bread Casserole

Makes 8 servings

Ingredients

4 cups whole milk
1 cup plain white cornmeal
3 tsp. granulated sugar
1 tsp. salt
1/2 tsp. baking powder
2 tbs. unsalted butter
3 eggs, separated & at room temperature

Directions

Preheat the oven to 350°. Spray a 2 1/2 quart casserole dish with non stick cooking spray. In a sauce pan over medium heat, add 3 cups milk. Cook about 4 minutes or until the milk just begins to bubble around the edges. In a small bowl, add the cornmeal, granulated sugar, salt and add the remaining 1 cup milk. Whisk until combined and add to the pan.

Stir constantly and bring to a boil. Reduce the heat to low. Stir constantly and cook for 5 minutes. Remove the pan from the heat. Add the baking powder and butter to the pan. Stir until combined and the butter melts. In a small bowl, add the egg yolks. Whisk until combined. Add 2 tablespoons cornmeal batter to the eggs. Whisk until combined. Add 2 more tablespoons cornmeal batter to the eggs. Whisk until combined and add the eggs to the pan. Stir until combined.

In a mixing bowl, add the egg whites. Whisk until stiff peaks form. Gently fold the egg whites into the cornmeal batter. Spoon the bread into the casserole dish. Bake for 40 minutes or until the casserole is puffed and golden brown. Remove from the oven and serve immediately.

Cheesy Baked Ratatouille Casserole

Makes 8 servings

Ingredients

4 bacon slices, cut into 2" pieces
1 cup sliced onion
14 oz. can diced tomatoes
1/3 cup tomato paste
1/4 cup olive oil
1 garlic clove, minced
1 tsp. salt
1 tsp. dried Italian seasoning
1 large eggplant, peeled & cubed
4 medium zucchini, sliced
1 large green bell pepper, cut into thin strips
8 oz. sliced Monterey Jack cheese

Directions

Spray a 9 x 13 baking pan with non stick cooking spray. Preheat the oven to 375°. In a large skillet over medium heat, add the bacon and onion. Stir occasionally and cook for 6 minutes or until the bacon is crisp. Drain off the excess grease.

Add the tomatoes with juice, tomato paste, olive oil, garlic, salt and Italian seasoning to the skillet. Stir until combined and remove the skillet from the heat. Spread half the tomato sauce in the bottom of the baking pan. Place half the eggplant over the sauce. Place half the zucchini over the eggplant. Spread half the green bell pepper over the zucchini. Place half the Monterey Jack cheese slices over the top. Repeat the layering steps 1 more time.

Bake for 50 minutes or until the vegetables are tender and the casserole hot and bubbly. Remove from the oven and let the casserole rest for 5 minutes

before serving.

Eggplant Parmesan Casserole

Makes 6 servings

Ingredients

2 eggplants, about 10" long
2 tsp. salt
1/2 cup olive oil
2 large onions, peeled & thinly sliced
2 garlic cloves, peeled & thinly sliced
4 large ripe tomatoes, cut into 1/4" thick slices
8 oz. sliced mozzarella cheese
2 large green bell peppers, cut into thin strips
Black pepper to taste
1 cup tomato sauce
1/2 cup freshly grated Parmesan cheese
1/4 cup thinly sliced fresh basil
1/4 cup chopped fresh parsley

Directions

Slice the eggplants into 1/4" thick slices and place in a large colander. Sprinkle the salt over the eggplant. Let the eggplant drain for 20 minutes. Pat the eggplant dry with paper towels.

In a skillet over medium heat, add the olive oil. When the oil is hot, add the onions and garlic. Saute for 8 minutes or until the onions are soft. Remove the skillet from the heat. Brush the eggplant slices with some of the oil from the onions and garlic.

Preheat the oven to 375°. Lightly spray an 8" square baking pan with non stick cooking spray. Place the eggplant in the baking pan. Spoon the onions and garlic over the eggplant. Place the tomato slices over the eggplant. Place the mozzarella cheese over the top. Place the green bell peppers over the

cheese. Season to taste with black pepper.

Spread the tomato sauce over the top of the casserole. Sprinkle the Parmesan cheese over the sauce. Cover the pan with aluminum foil. Bake for 45 minutes. Remove the aluminum foil from the pan. Bake for 5 minutes. Remove from the oven and sprinkle the basil and parsley over the top.

Chili Rellenos Casserole

Makes 4 servings

Ingredients

3 eggs, separated & at room temperature
3/4 cup whole milk
3/4 cup all purpose flour
1/2 tsp. salt
1 tbs. unsalted butter
1/2 cup chopped onion
2 cans drained whole green chiles, 7 oz. size
8 oz. sliced Monterey Jack cheese
Sour cream to taste
Salsa to taste

Directions

Preheat the oven to 350°. Spray a 9 x 13 baking dish with non stick cooking spray. In a food processor, add the egg yolks, milk, all purpose flour and salt. Process until blended and add to a large bowl.

In a skillet over medium heat, add the butter. When the butter melts, add the onion. Saute for 4 minutes. Remove the skillet from the heat. Pat the chiles dry with paper towels. Cut a slit in the center of each chile and remove the seeds. Cut the mozzarella cheese slices in half. Place a cheese half in each chile. Mold the green chiles to cover the cheese. Place the green chiles in the baking dish.

In a mixing bowl, add the egg whites. Using a mixer on medium speed, beat until soft peaks form. Turn the mixer off and gently fold in the egg yolk mixture. Spread over the green chiles.

Bake for 20 minutes or until a knife inserted in the center of the casserole

comes out clean. Turn the oven to the broiler position. Broil for 30 seconds or until golden brown on top. Remove from the oven and serve. with sour cream and salsa to taste.

Taco Cheddar Chile Rellenos Casserole

Makes 8 servings

Ingredients

27 oz. can whole green chiles, drained
4 cups shredded sharp cheddar cheese
4 beaten eggs
12 oz. can evaporated milk
1/4 cup all purpose flour
29 oz. can tomato sauce
1 envelope taco seasoning
8 oz. sharp cheddar cheese, cut into 1" cubes

Directions

Preheat the oven to 350°. Slice the green chiles in half and remove the seeds. Spray a 9 x 13 baking pan with non stick cooking spray. Place half the green chiles in the baking pan. Sprinkle 4 cups shredded cheddar cheese over the green chiles. Spread the remaining green chiles over the cheese.

In a mixing bowl, add the eggs, evaporated milk and all purpose flour. Stir until combined and pour over the top of the green chiles. Bake for 30 minutes. In a bowl, add the tomato sauce and taco seasoning mix. Stir until combined and pour over the casserole. Do not stir. Sprinkle the cheddar cheese cubes over the top. Bake for 15 minutes or until the cheese melts and the sauce is hot and bubbly. Remove from the oven and let the casserole rest for 10 minutes before serving.

Shredded Carrot Casserole

Makes 6 servings

Ingredients

6 cups shredded carrots
3/4 cup chopped green onions
2 tbs. granulated sugar
1/2 tsp. salt
1/2 tsp. celery salt
1/4 cup unsalted butter, cubed

Directions

Preheat the oven to 325°. In a mixing bowl, add the carrots, green onions, granulated sugar, salt and celery salt. Stir until combined and spread in a 1 1/2 quart casserole dish. Cut the butter into small pieces and place over the casserole.

Cover the casserole dish with a lid or aluminum foil. Bake for 45 minutes or until the carrots are tender. Remove from the oven and serve.

Harvest Carrot Casserole

Makes 6 servings

Ingredients

4 cups sliced carrots
2 cups water
1 cup chopped onion
1/2 cup unsalted butter
10.75 oz. can cream of celery soup
1/2 cup shredded cheddar cheese
1/8 tsp. black pepper
3 cups seasoned stuffing cubes

Directions

In a large sauce pan over medium heat, add the carrots and water. Bring to a boil and reduce the heat to low. Place a lid on the pan. Simmer for 7 minutes or until the carrots are tender. Remove the pan from the heat and drain all the water from the pan.

In a small skillet over medium heat, add the onion and 3 tablespoons butter. Saute for 5 minutes and remove the skillet from the heat. In a large bowl, add the carrots, onion, cream of celery soup, cheddar cheese and black pepper. Stir until combined. Preheat the oven to 350°. Spray a 2 quart casserole dish with non stick cooking spray.

In a microwavable bowl, add 2 tablespoons butter. Microwave for 30 seconds or until the butter melts. Remove the bowl from the microwave and add the stuffing cubes. Toss until the stuffing cubes are coated in the butter. Add the stuffing cubes to the bowl with the carrots. Stir until combined and spoon into the casserole dish.

Cover the dish with a lid or aluminum foil. Bake for 20 minutes. Remove the

lid or aluminum foil from the dish. Bake for 10 minutes or until the casserole is hot, bubbly and lightly browned. Remove from the oven and serve.

Coconut Carrot Casserole

Makes 6 servings

Ingredients

1/4 cup unsalted butter, softened
1/2 cup granulated sugar
2 eggs
1/3 cup whole milk
1 tsp. vanilla extract
3 cans drained sliced carrots, 15 oz. size
1/2 cup flaked coconut
1/2 cup light brown sugar
1/2 cup chopped pecans
1/4 cup all purpose flour
2 tbs. melted unsalted butter

Directions

Preheat the oven to 350°. Spray a 2 quart casserole dish with non stick cooking spray. In a large bowl, add the butter and granulated sugar. Using a mixer on medium speed, beat for 4 minutes or until light and fluffy. Add the eggs, milk and vanilla extract to the bowl. Mix until combined. Turn the mixer off and stir in the carrots and coconut.

Spoon into the casserole dish. In a small bowl, add the brown sugar, pecans, all purpose flour and melted butter. Stir until combined and sprinkle over the top of the casserole. Bake for 35 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Spiced Apple Carrot Casserole

Makes 6 servings

Ingredients

2 cups sliced carrots
1 tbs. light brown sugar
1/4 tsp. ground ginger
1/8 tsp. ground nutmeg
3 apples, peeled, cored & thinly sliced
1 tbs. unsalted butter

Directions

Add the carrots to a sauce pan over medium heat. Add 1" water to the pan. Bring to a boil and place a lid on the pan. Reduce the heat to low. Simmer for 8 minutes or until the carrots are crisp tender. Remove the pan from the heat and drain off any water.

Preheat the oven to 350°. Spray a 1 1/2 quart baking dish with non stick cooking spray. In a small bowl, add the brown sugar, ginger and nutmeg. Stir until combined. Spread half the apples and carrots in the baking dish. Sprinkle half the brown sugar mixture over the top. Spread the remaining apples and carrots in the dish. Sprinkle the remaining brown sugar mixture over the top.

Cut the butter into small pieces and place over the top of the casserole. Bake for 35 minutes or until the apples and carrots are tender. Remove from the oven and serve.

Mushroom Noodle Casserole

This also makes a great meatless main dish for 4-5 servings.

Makes 8 servings

Ingredients

16 cups water
1 lb. pkg. wide egg noodles
2 lbs. fresh sliced mushrooms
1/2 cup unsalted butter
1 1/2 tsp. salt
3/4 tsp. black pepper
4 cups shredded Swiss cheese

Directions

In a large pan over medium heat, add the water. When the water is boiling, stir in the noodles. Cook for 7 minutes or until the noodles are tender. Remove the pan from the heat and drain all the water from the noodles.

While the noodles are cooking, add the mushrooms and 1/4 cup butter to a large skillet over medium heat. Saute for 7 minutes or until the mushrooms are tender. Remove the skillet from the heat. Spray a 9 x 13 baking pan with non stick cooking spray. Preheat the oven to 350°.

Spread 1/3 of the noodles in the bottom of the baking pan. Sprinkle 1/2 teaspoon salt and 1/4 teaspoon black pepper over the noodles. Spread 1 1/3 cups Swiss cheese over the noodles. Spread 1/3 of the mushrooms over the noodles. Repeat the layering steps 2 more times.

Cut 1/4 cup butter into small pieces and place over the top of the casserole. Bake for 25-30 minutes or until the casserole is hot and bubbly. Remove from the oven and serve.

Pineapple Bread Casserole

I like to serve this on the holidays with ham. It is one of the best side dishes with ham.

Makes 10 servings

Ingredients

1 cup softened unsalted butter
1 cup granulated sugar
4 eggs
20 oz. can unsweetened crushed pineapple, drained
5 bread slices, cubed

Directions

Spray a 2 quart baking dish with non stick cooking spray. Preheat the oven to 350°. In a large bowl, add the butter and granulated sugar. Using a mixer on medium speed, beat for 4 minutes or until light and fluffy. Add the eggs to the bowl. Mix until combined. Turn the mixer off.

Add the pineapple to the bowl. Stir until combined. Add the bread cubes to the bowl. Gently stir until combined and spoon into the baking dish. Bake for 35 minutes or until the casserole is set and bubbly. Remove from the oven and serve.

Dessert & Sweet Casseroles

Dessert and sweet casseroles are a nice addition to most any meal. Sweet breakfast casseroles are a must for brunch and weekend breakfast.

Chocolate Chip Banana Pancake Casserole

Makes 4 servings

Ingredients

4 eggs
1 cup heavy cream
1/4 cup maple syrup
1 tsp. vanilla extract
40 frozen miniature pancakes, thawed
2 bananas, peeled & thinly sliced
3/4 cup miniature chocolate chips
Powdered sugar to taste

Directions

Spray a 9" round cake pan with non stick cooking spray. In a mixing bowl, add the eggs, heavy cream, maple syrup and vanilla extract. Whisk until combined. Place half the pancakes in the cake pan. Place half the banana slices over the pancakes. Sprinkle half the chocolate chips over the pancakes. Pour half the egg mixture over the top. Repeat the layering steps one more time.

Cover the pan with aluminum foil. Refrigerate for 2 hours. Remove from the refrigerator and let the casserole sit at room temperature for 30 minutes. Preheat the oven to 350°. Bake for 30 minutes. Remove the aluminum foil from the pan. Bake for 5-10 minutes or until the casserole is set and the pancakes hot. Remove from the oven and dust with powdered sugar to taste.

Noodle Pudding Casserole

Makes 8 servings

Ingredients

16 cups water
7 1/2 cups dry wide egg noodles
8 oz. cream cheese, softened
6 tbs. unsalted butter, softened
1 cup granulated sugar
3 eggs
1 cup whole milk
1 cup apricot nectar
1 cup cornflake crumbs
6 tbs. melted unsalted butter
1/2 tsp. ground cinnamon

Directions

In a large sauce pan over medium heat, add the water. When the water is boiling, stir in the egg noodles. Cook for 6 minutes or until the noodles are tender. Remove the pan from the heat and drain all the water from the pan.

In a large bowl, add the cream cheese, softened butter and 1/2 cup granulated sugar. Using a mixer on medium speed, beat until smooth and creamy. Add the eggs to the bowl. Mix until combined. Add the milk and apricot nectar. Mix only until combined. Add to the noodles and toss until the noodles are coated in the cream.

Preheat the oven to 350°. Spray a 9 x 13 baking pan with non stick cooking spray. In a small bowl, add the cornflake crumbs, 1/2 cup granulated sugar, melted butter and cinnamon. Stir until combined. Spread the noodles in the baking pan. Sprinkle the cornflakes over the top. Bake for 25 minutes or until the casserole is set in the center, hot and bubbly. Remove from the oven and

serve.

Strawberry Shortbread Casserole

Makes 10 servings

Ingredients

3 1/2 cups heavy cream
16 oz. mascarpone cream, at room temperature
1/2 cup plus 2 tbs. powdered sugar
2 tsp. vanilla extract
1/4 tsp. salt
90 shortbread cookies
2 lbs. fresh strawberries, hulled & sliced
1 banana, peeled & sliced

Directions

Add the heavy cream, mascarpone cream, powdered sugar, vanilla extract and salt to a mixing bowl. Using a mixer on medium speed, beat until you almost have stiff peaks. The cream should be firm but still spreadable.

Spread a thin layer of the cream in the bottom of a 9 x 13 baking pan. Place a layer of shortbread cookies over the cream. Spread 1/4 of the remaining cream over the cookies. Place 1/3 of the strawberries over the cream. Place another layer of cookies over the strawberries. Spread another layer of cream over the cookies. Place another 1/3 of the strawberries over the cream. Place another layer of cookies over the strawberries. Repeat the layering steps 1 more time.

Place the banana slices over the top. Spread the remaining cream over the casserole. Cover the pan with plastic wrap. Refrigerate at least 6 hours before serving.

Smores Casserole

Makes 8 servings

Ingredients

2 sheets frozen puff pastry, thawed
1 lb. cream cheese, softened
1 cup granulated sugar
7 oz. jar marshmallow creme
9 graham crackers
6 tbs. melted unsalted butter
1 cup semisweet chocolate chips
2 cups miniature marshmallows

Directions

Preheat the oven to 375°. Lightly spray a 9 x 13 baking pan with non stick cooking spray. Roll 1 sheet puff pastry large enough to fit the bottom of the baking pan. Place the puff pastry in the bottom of the pan. Prick the puff pastry all over with a fork. Bake for 4 minutes. Remove from the oven and cool completely before filling.

In a mixing bowl, add the cream cheese and 3/4 cup granulated sugar. Using a mixer on medium speed, beat until smooth and combined. Add the marshmallow creme to the bowl. Mix until combined and spread over the puff pastry in the pan.

Crush the graham crackers into crumbs in a small bowl. Add 2 tablespoons granulated sugar and 3 tablespoons butter to the bowl. Stir until combined and sprinkle over the top of the cream filling. Sprinkle the chocolate chips and miniature marshmallows over the top. Roll the second sheet of puff pastry large enough to cover the top. Prick the pastry all over with a fork and place over the top of the casserole. Brush 3 tablespoons butter over the top of the puff pastry. Sprinkle the remaining granulated sugar over the top.

Bake for 12-15 minutes or until the puff pastry is puffed and golden brown.
Remove from the oven and cool for 5 minutes before serving.

Cherry Berry Oatmeal Casserole

Makes 6 servings

Ingredients

2 cups dry rolled oats
1/2 cup plus 2 tbs. light brown sugar
1 tsp. baking powder
1 tsp. ground cinnamon
1/2 tsp. salt
1/2 cup dried cherries
1/2 cup fresh or thawed frozen blueberries
1/4 cup toasted almonds
1 cup whole milk
1 cup half and half cream
1 egg
2 tbs. melted unsalted butter
1 tsp. vanilla extract

Directions

Preheat the oven to 375°. Spray an 8" square baking pan with non stick cooking spray. In a mixing bowl, add the oats, 1/2 cup brown sugar, baking powder, cinnamon, salt, cherries, 1/4 cup blueberries and 1/8 cup almonds. Stir until combined and spread in the baking pan. Sprinkle 1/4 cup blueberries and 1/8 cup almonds over the top.

In a mixing bowl, add the milk, half and half cream, egg, butter and vanilla extract. Whisk until combined and pour over the top of the casserole. Do not stir. Sprinkle 2 tablespoons brown sugar over the top. Bake for 30 minutes or until the casserole is set and the oatmeal tender. Remove from the oven and let the casserole rest for 5 minutes before serving.

Berry Breakfast Casserole

Makes 6 servings

Ingredients

1 cup dry old fashioned oats
1 cup dry steel cut oats
1 cup all purpose flour
1 cup light brown sugar
1 tsp. baking powder
1/2 tsp. salt
1 egg
1 cup whole milk
1/4 cup vegetable oil
1 tsp. vanilla extract
1 cup fresh blueberries
1 cup fresh raspberries
1/2 cup dried cranberries
1/2 cup chopped toasted pecans
1 cup fresh strawberries, hulled & quartered
Vanilla yogurt to taste

Directions

Preheat the oven to 350°. Spray an 8" square baking pan with non stick cooking spray. In a large bowl, add the old fashioned oats, steel cut oats, all purpose flour, brown sugar, baking powder and salt. Stir until combined.

In a separate bowl, add the egg, milk, vegetable oil and vanilla extract. Whisk until combined and add to the dry ingredients. Stir until combined. Gently fold in the blueberries, raspberries, cranberries and pecans. Spread in the baking pan.

Cover the pan with aluminum foil. Bake for 40 minutes or until the casserole

is set and the oats tender. Remove from the oven and sprinkle the strawberries over the top when ready to serve. Serve with vanilla yogurt to taste.

Cinnamon Raisin Roll Casserole

Makes 8 servings

Ingredients

2 cans refrigerated cinnamon rolls, 12 oz. size
1/4 cup light brown sugar
1 cup raisins
4 eggs
1/2 cup heavy cream
2 tbs. maple syrup
2 1/2 tsp. vanilla extract
1 tsp. ground cinnamon
4 oz. cream cheese, softened
1 cup powdered sugar
4 tbs. unsalted butter, softened

Directions

Preheat the oven to 350°. Spray a 10" deep dish pie pan with non stick cooking spray. Remove the cinnamon rolls from the can. Place half the cinnamon rolls in the pie pan. Sprinkle 2 tablespoons brown sugar and 1/2 cup raisins over the cinnamon rolls.

In a mixing bowl, add the eggs, heavy cream, maple syrup, 2 teaspoons vanilla extract and cinnamon. Whisk until combined and pour over the cinnamon rolls in the pie pan. Place the remaining cinnamon rolls over the top. Sprinkle the remaining brown sugar and 1/2 cup raisins over the top.

Bake for 30 minutes or until the casserole is set and the cinnamon rolls golden brown. Remove from the oven. In a mixing bowl, add the cream cheese, powdered sugar, butter and 1/2 teaspoon vanilla extract. Whisk until smooth and combined. Spread over the rolls and serve.

Apple Fritter Croissant Bake

Makes 6 servings

Ingredients

6 tbs. unsalted butter
1/2 cup light brown sugar
3 Granny Smith apples, cored & diced
3 Fuji apples, cored & diced
1/2 cup plus 1 tbs. apple butter
1 tsp. cornstarch
6 large croissants, cubed
1/2 cup heavy cream
3 beaten eggs
1 tsp. vanilla extract
1/4 tsp. apple pie spice
1/2 cup powdered sugar

Directions

Preheat the oven to 375°. Spray a 9 x 13 baking pan with non stick cooking spray. In a large skillet over medium heat, add the butter. When the butter melts, add the brown sugar. Stir until the brown sugar dissolves.

Add the apples to the skillet. Stir until combined. Cook for 6 minutes or until the apples soften. Add 1 tablespoon apple butter and the cornstarch to the skillet. Stir until combined. Remove the skillet from the heat.

Spread the croissant cubes in the baking pan. Spoon the apples over the top. In a mixing bowl, add the heavy cream, eggs, vanilla extract, apple pie spice and 1/2 cup apple butter. Whisk until combined and pour over the top of the casserole. Make sure the croissant cubes are coated in the liquid. Bake for 25 minutes or until the casserole is set in the center. Remove from the oven and sprinkle the powdered sugar over the top. Serve warm.

Blueberry French Toast Bake

Makes 6 servings

Ingredients

12 slices day old French bread, 1" thick
5 beaten eggs
2 1/2 cups whole milk
1 cup light brown sugar
1 tsp. vanilla extract
1/2 tsp. ground nutmeg
1 cup chopped pecans
1/4 cup melted unsalted butter
2 cups fresh or frozen blueberries

Directions

Spray a 9 x 13 baking pan with non stick cooking spray. Place the bread slices in the baking pan. In a mixing bowl, add the eggs, milk, 3/4 cup brown sugar, vanilla extract and nutmeg. Whisk until combined and pour over the bread. Cover the pan with plastic wrap. Refrigerate at least 8 hours but not more than 10 hours. Remove the pan from the refrigerator and remove the plastic wrap from the pan.

Let the casserole sit at room temperature for 30 minutes. Preheat the oven to 400°. Sprinkle the pecans over the top of the casserole. In a small bowl, add 1/4 cup brown sugar and the butter. Stir until combined and sprinkle over the top of the casserole.

Bake for 25 minutes. Sprinkle the blueberries over the top of the casserole. Bake for 10 minutes or until a knife inserted in the center of the casserole comes out clean. Remove from the oven and serve.

Basic French Toast Casserole

Makes 6 servings

Ingredients

1 cup light brown sugar
1/2 cup unsalted butter
2 cups light corn syrup
16 oz. loaf French bread, sliced
5 beaten eggs
1 1/2 cups whole milk
Powdered sugar to taste

Directions

Lightly spray a 9 x 13 baking pan with non stick cooking spray. In a sauce pan over low heat, add the brown sugar, butter and corn syrup. Stir until combined and cook only until all the ingredients are melted. Remove the pan from the heat and pour into the baking pan.

Place the French bread slices over the syrup. You may not use all the bread slices. Cut the bread slices to fit if needed. In a mixing bowl, add the eggs and milk. Whisk until combined and pour over the bread slices. Cover the pan with plastic wrap. Refrigerate at least 8 hours but not more than 12 hours.

Remove the pan from the refrigerator. Remove the plastic wrap and let the casserole sit for 30 minutes at room temperature. Preheat the oven to 350°. Bake for 20-30 minutes or until the casserole is set and light golden brown. Remove from the oven and sprinkle powdered sugar to taste over the top.

French Toast Casserole With Cider Syrup

Makes 8 servings

Ingredients

1 lb. loaf cinnamon bread, cubed
8 oz. pkg. cream cheese, cubed
8 beaten eggs
2 1/2 cups whole milk
6 tbs. melted unsalted butter
1/4 cup maple syrup
1/2 cup granulated sugar
4 tsp. cornstarch
1/2 tsp. ground cinnamon
1 cup apple cider
1 tbs. lemon juice
2 tbs. unsalted butter

Directions

Spray a 9 x 13 baking pan with non stick cooking spray. Spread half the cinnamon bread cubes in the bottom of the pan. Place the cream cheese cubes over the bread. Spread the remaining bread cubes over the top.

In a blender, add the eggs, milk, 6 tablespoons melted butter and maple syrup. Process until smooth and combined. Pour over the bread cubes making sure the bread is coated in the liquids. Cover the pan with aluminum foil. Refrigerate at least 8 hours but not more than 12 hours.

Remove the casserole from the refrigerator and let sit at room temperature for 30 minutes. Preheat the oven to 350°. Remove the aluminum foil. Bake for 35 minutes or until a knife inserted in the center of the casserole comes out

clean. Remove from the oven and let the casserole rest for 10 minutes before serving.

While the casserole bakes, make the syrup. In a sauce pan over medium heat, add the granulated sugar, cornstarch and cinnamon. Stir until combined. While constantly stirring, slowly add the apple cider and lemon juice. Continue stirring and bring to a boil. Cook for 2 minutes or until the syrup thickens. Remove the pan from the heat and add 2 tablespoons butter. Stir until the butter melts and serve over the casserole.

Blueberry Blintz Casserole

Makes 6 servings

Ingredients

3 tbs. melted unsalted butter
2 pkgs. frozen blueberry blintzes, 12 oz. size
4 beaten eggs
1 1/2 cups sour cream
1/4 cup granulated sugar
1 tbs. orange juice
1 tsp. vanilla extract
Powdered sugar to taste

Directions

Add the butter to a 9 x 13 baking pan. Brush the butter all over the bottom of the pan. Place the blueberry blintzes in the baking pan. In a mixing bowl, add the eggs, sour cream, granulated sugar, orange juice and vanilla extract. Whisk until combined and pour over the blintzes.

Cover the pan with aluminum foil. Bake for 55 minutes. Remove the aluminum foil from the pan. Bake for 10 minutes or until the casserole is lightly browned and a knife inserted in the center of the casserole comes out clean. Remove from the oven and let the casserole rest for 5 minutes. Dust with powdered sugar to taste before serving.

Cinnamon Raisin Bread Casserole

Makes 4 servings

Ingredients

1/4 cup softened unsalted butter
3 tbs. ground cinnamon
8 slices day old raisin bread
4 tbs. light brown sugar
6 beaten eggs
1 1/2 cups whole milk
3 tbs. maple syrup
1 tsp. vanilla extract
Powdered sugar to taste
Additional maple syrup to taste

Directions

In a small bowl, add the butter and cinnamon. Stir until combined and spread on one side of each bread slice. Spray an 8" square baking pan with non stick cooking spray. Place 4 bread slices, butter side up, in the baking pan. Cut the bread slices to fit if needed. Sprinkle 2 tablespoons brown sugar over the bread slices. Place the remaining bread slices, butter side up, over the top. Sprinkle 2 tablespoons brown sugar over the bread slices.

In a mixing bowl, add the eggs, milk, 3 tablespoons maple syrup and vanilla extract. Whisk until combined and pour over the bread slices. Cover the pan with plastic wrap. Refrigerate at least 8 hours but not more than 10 hours. Remove the casserole from the refrigerator. Remove the plastic wrap.

Let the casserole sit at room temperature for 30 minutes. Preheat the oven to 350°. Bake for 40 minutes or until a knife inserted in the center of the casserole comes out clean. Remove from the oven and sprinkle powdered sugar to taste over the top. Serve with additional maple syrup if desired.

Pumpkin French Toast Casserole

Makes 6 servings

Ingredients

1/2 cup plus 2 tsp. unsalted butter, melted
1 cup heavy cream
3 eggs
1/4 cup granulated sugar
1 tbs. plus 2 tsp. ground cinnamon
1 tsp. vanilla extract
1/4 tsp. ground ginger
1/4 tsp. ground nutmeg
1/4 tsp. salt
8 oz. can pumpkin puree
1 large loaf challah bread, cut into 2" stick slices
1 cup light brown sugar
4 tbs. cold unsalted butter, cut into small pieces
2 tbs. maple syrup

Directions

Preheat the oven to 350°. Grease a 9 x 13 baking pan with 2 teaspoons melted butter. In a mixing bowl, add the heavy cream, eggs, granulated sugar, 1 tablespoon cinnamon, vanilla extract, ginger, nutmeg, salt and pumpkin. Whisk until smooth and combined.

Add the bread sticks to the baking pan. Pour the pumpkin batter over the bread sticks. Turn the bread sticks so they are coated in the batter. In a small bowl, add the brown sugar, 4 tablespoons cold butter and 2 teaspoons cinnamon. Using a fork, cut the butter into the dry ingredients until you have coarse crumbs. Stir until combined and sprinkle over the top of the casserole.

Bake for 40-45 minutes or until the casserole is set and the topping lightly

browned. If the topping is browning too fast, loosely cover the casserole with aluminum foil. Remove from the oven and serve with the maple butter.

To make the maple butter, add 1/2 cup melted butter and maple syrup to a small bowl. Whisk until combined and serve.

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