

# Blue Ribbon Casseroles: 25 Easy Casserole Recipes



A FREE eCookbook from the  
Mr. Food Test Kitchen



## **Blue Ribbon Casseroles:** 25 Easy Casserole Recipes

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### **Blue Ribbon Casseroles: 25 Easy Casserole Recipes**

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Dear Friend,

Are you ready for some award winning casseroles? We hope so, because there are plenty of prize-worthy recipes in this free eCookbook! In *Blue Ribbon Casseroles: 25 Easy Casserole Recipes*, we've rounded up some of our most-popular recipes, from chicken casseroles to side dish casseroles, so that you can enjoy outstanding tastes every time.

When the gang is hungry and your go-to chicken casserole just doesn't cut it anymore, turn to these quick and easy recipes. Make our **Everyday Chicken Casserole** for a classic favorite or put together our **King Ranch Casserole**, a tasty casserole with a Tex-Mex spin. There are plenty of easy and mouthwatering chicken casserole recipes to enjoy in this free eCookbook!

If you've got ground beef on-hand, then you're one step closer to whipping up an easy, beefy casserole for dinner tonight. From our **Cheeseburger Ramen Casserole** to the comforting **Fargo Hot Dish**, there are plenty of beef casserole recipes that you're sure to love.

If you're a fan of using up leftover ham in a creative way, then our **Creamy Ham Casserole** is surely the dish for you. Our **Pulled Pork Casserole** makes for a fun spin-off of your favorite barbecue recipe. And don't forget to check out the **Pork Chop Casserole** that turns ordinary pork chops into an extraordinary pork chop dinner!

You'll love our seafood and veggie casseroles, too! From **Mom's Tuna Noodle Casserole** to a **Shrimp and Cheddar Bake** that's out-of-this-world delicious, we've covered all of the bases here. Plus, if you love veggie casseroles, then we've got plenty of tasty go-alongs for you to enjoy. Whether you're in the mood for a classic **Country Corn Casserole** or you're looking for something different like **Two-Toned Shredded Potatoes**, you won't be disappointed!

We've made it simple to whip up an award-winning supper with our free eCookbook, *Blue Ribbon Casseroles: 25 Easy Casserole Recipes*. From chicken to beef, we've got something for everyone! These blue ribbon casseroles will surely have the whole gang sayin',

"OOH IT'S SO GOOD!!"<sup>®</sup>

Patty Howard  
Kelly



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# Everyday Chicken Casserole

After a long day, you may not want to spend a lot of time in the kitchen. That's when our Everyday Chicken Casserole comes in. This chicken casserole recipe can be made the night before and cooked the next day!

**Serves: 6**

**Cook Time: 35 Min**

## What You'll Need:

- 1 (10-3/4-ounce) can cream of chicken soup, undiluted
- 1/2 cup mayonnaise
- 1 teaspoon onion powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1-1/2 cups cooked rice
- 1/2 cup chopped celery
- 1 cup frozen peas, thawed
- 1-1/2 cups diced cooked rotisserie chicken
- 1 cup coarsely crumbled potato chips



## What To Do:

1. Preheat oven to 375 degrees F. Coat a 3-quart casserole dish with cooking spray.
2. In a large bowl, combine soup, mayonnaise, onion powder, salt, and pepper; mix well. Add rice, celery, peas, and chicken; mix until well combined. Spoon mixture into casserole dish and top with potato chips.
3. Bake 35 to 40 minutes, or until heat through and golden brown.



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# Chop Chop Chicken

With our recipe for Chop Chop Chicken, you can show off your knife skills and put a mouthwatering meal on the table! This fresh and flavorful dish is an all-in-one recipe that's full of chopped veggies, chicken, and yellow rice.

**Serves: 6**

**Cook Time: 25 Min**

## What You'll Need:

3-1/2 cups hot cooked yellow rice  
1 tablespoon vegetable oil  
1/2 cup chopped onion  
1/2 green bell pepper, chopped  
2 cloves garlic, minced  
1 (15-ounce) can black beans, undrained  
1 tablespoon white vinegar  
1/4 teaspoon salt  
1/4 teaspoon black pepper  
4 cups chopped grilled chicken breasts (about 4 breasts)  
1-1/2 cups shredded Colby-Jack cheese  
1 cup salsa  
1 tablespoon chopped fresh cilantro



## What To Do:

1. Preheat oven to 350 degrees F. Coat a 3-quart baking dish with cooking spray. Place rice in baking dish.
2. In a medium saucepan over medium heat, heat oil; add onion, bell pepper, and garlic and cook 5 minutes, or until softened. Stir in black beans, vinegar, salt, and pepper and cook 5 minutes, or until heated through.
3. Pour bean mixture over rice. Top evenly with chicken and cheese.
4. Bake 12 to 15 minutes, or until heated through. Spoon salsa over cheese and sprinkle with cilantro.

## Note:

- Dollop with sour cream before serving.



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# Chicken Cobbler Bake

Convenience items like frozen mixed vegetables and refrigerated biscuits make this homestyle Chicken Cobbler Bake come together in a snap. Its taste is full of old-fashioned flavor yet it comes together in no time at all!

**Serves:** 6

**Cook Time:** 30 Min

## What You'll Need:

1/3 cup all-purpose flour  
2 teaspoons salt, divided  
1 teaspoon black pepper, divided  
1-1/2 pounds boneless, skinless chicken breasts, cut into 1/2-inch chunks  
4 tablespoons vegetable oil, divided  
1 onion, cut into 1-inch wedges  
1/2 pound fresh mushrooms, sliced  
1 (10-ounce) package frozen mixed vegetables  
2 cups chicken broth  
1/2 teaspoon garlic powder  
1 (12-ounce) package refrigerated buttermilk biscuits (10-12 biscuits)



## What To Do:

1. Preheat oven to 375 degrees F. Coat a 9- x 13-inch baking dish with cooking spray. In a medium bowl, combine flour, 1 teaspoon salt, and 1/2 teaspoon black pepper; mix well. Add chicken chunks and toss until well coated.
2. In a large skillet, heat 2 tablespoons oil over medium-high heat. Add chicken chunks, reserving flour mixture. Saute 3 to 4 minutes, or until chicken is slightly browned. Add remaining 2 tablespoons oil to skillet; when hot, add onions and mushrooms, and sauté 4 to 5 minutes, or until vegetables are tender.
3. Add remaining ingredients except biscuits; cook 3 to 4 minutes, or until heated through. Stir in reserved flour mixture and cook 1 to 2 more minutes, or until slightly thickened. Pour chicken mixture into baking dish. Place biscuits on top.
4. Bake 16 to 18 minutes, or until biscuits are golden.



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# “Don’t Peek” Chicken

Hey you, no peeking! There's a reason why we call this chicken casserole "Don't Peek" Chicken! It's 'cause keeping the foil tight on this recipe is what makes sure that all the yummy flavors spread throughout!

**Serves: 4**

**Cook Time: 1 Hr 15 Min**

## What You'll Need:

- 1 cup uncooked long-grain rice
- 1 (10-3/4-ounce) can cream of mushroom soup
- 1 (10-3/4-ounce) can cream of celery soup
- 1 envelope onion soup mix (from a 2-ounce box)
- 1 soup can cold water
- 1 clove garlic, crushed
- 1 teaspoon chopped fresh parsley
- 1 teaspoon Worcestershire sauce
- 1 chicken (3-1/2 to 4 pounds), cut into 8 pieces
- Paprika for sprinkling



## What To Do:

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a large bowl, mix together rice, soups, soup mix, water, garlic, parsley, and Worcestershire sauce.
3. Pour mixture into prepared pan. Press chicken into mixture. Sprinkle with paprika, then cover tightly with aluminum foil.
4. Bake 1-1/4 hours. Do NOT open cover (not even to peek!) during baking.

## Notes:

- Sprinkle with fresh chopped parsley before serving for an impressive finishing touch.
- This is great made ahead and rewarmed in the oven or microwave. For a different taste treat, why not try adding some carrot or celery chunks or using flavored rice? And remember, bottled garlic is a wonderful time-saver.



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# King Ranch Casserole

Our recipe for King Ranch Casserole is big on taste and sure to satisfy your gang's big appetites. With chicken, cheese, tomatoes, and more, there's no way you could pass on this Texas favorite. It's an all-in-one casserole!

**Serves: 6**

**Cook Time: 45 Min**

## What You'll Need:

- 1 tablespoon vegetable oil
- 1 large green bell pepper, diced
- 1 cup chopped onion
- 2 cloves garlic, minced
- 1 (10-3/4-ounce) can cream of chicken soup
- 1 (14-1/2-ounce) can diced tomatoes with green chilies
- 1 to 2 tablespoons chili powder
- 12 corn tortillas, cut into 1/2-inch strips
- 4 cups diced cooked chicken
- 2 cups shredded sharp cheddar cheese



## What To Do:

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a large skillet over medium heat, heat oil. Saute bell pepper, onion, and garlic 4 to 5 minutes, or until tender. Stir in soup, diced tomatoes, and chili powder. Cook just until warmed.
3. Line bottom of prepared baking dish with half the tortilla strips. Sprinkle half the chicken over tortilla strips, top with half the sauce, and half the cheese. Repeat layers.
4. Bake 30 to 35 minutes, or until bubbly and hot.



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# Easy Beefy Casserole

This homestyle Easy Beefy Casserole will satisfy even the hungriest of appetites. Packed with beef, veggies and potatoes with a creamy cheese sauce, it's full of "stick-to-your-ribs" goodness that will keep the gang full!

**Serves: 4**

**Cook Time: 45 Min**

## What You'll Need:

- 1 pound ground beef
- 1/4 teaspoon salt
- 1/2 (16-ounce) package frozen mixed vegetables
- 1 (10.75-ounce) can cream of chicken soup, undiluted
- 1 cup (4 ounces) shredded Cheddar cheese
- 1/2 (32-ounce) package frozen seasoned potato nuggets



## What To Do:

1. Preheat oven to 400 degrees F.
2. Brown ground beef and salt in a skillet over medium heat, stirring until meat crumbles and is no longer pink; drain. Spoon ground beef into a sprayed 2-1/2-quart shallow baking dish. Layer frozen vegetables, soup and cheese over ground beef. Top with frozen potatoes.
3. Bake 30 minutes or until potatoes are golden.



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# Country Meat Loaf & Potato Casserole

This cozy all-in-one-pan Amish Country Meat Loaf & Potato Casserole is so simple to make, and is such a satisfying main dish meal. Pair it with a veggie and it fits a busy weeknight or a leisurely family dinner perfectly.

**Serves: 4**

**Cook Time: 1 Hr**

## What You'll Need:

- 1-1/2 pounds ground beef
- 1/2 cup chopped onion
- 2 slices white bread, torn into small pieces
- 1 egg
- 1/3 cup ketchup
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 3 cups seasoned mashed potatoes



## What To Do:

1. Preheat oven to 350 degrees F. Coat an 8-inch square baking dish with cooking spray.
2. In a large bowl, combine all ingredients except mashed potatoes. Place mixture in prepared baking dish and bake 35 minutes. Remove from oven, drain off any fat, and evenly spread mashed potatoes over top.
3. Return casserole to oven and cook 25 to 30 more minutes, or until no pink remains in beef and potatoes are hot.



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# Beefed-Up Rice Casserole

This all-in-one dinner is perfect for busy nights. That's 'cause in our Beefed-Up Rice Casserole you'll discover layers of beefy, cheesy, fill-ya-up goodness. Get ready for lots of "oohs" and "aahs" when you bring it out!

**Serves:** 6

**Cook Time:** 40 Min

## What You'll Need:

- 1 pound ground beef
- 1/2 pound Italian pork sausage, casings removed
- 1 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 2 cups cooked rice, warmed
- 1 (24-ounce) jar spaghetti sauce
- 8 slices mozzarella cheese
- 2 tablespoons grated Parmesan cheese



## What To Do:

1. Preheat oven to 375 degrees F. Coat a 2-quart baking dish with cooking spray.
2. In a large skillet over medium-high heat, brown ground beef, sausage, garlic powder, salt and pepper for 8 to 10 minutes, or until cooked and crumbly; drain off excess liquid.
3. In a medium bowl, combine spaghetti sauce and rice; mix well. Place half the mixture in the baking dish. Top with half the meat mixture, then place 4 slices mozzarella cheese over the top and sprinkle with 1 tablespoon Parmesan cheese. Repeat layers.
4. Bake 30 minutes or until heated through.



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# Cheeseburger Ramen Casserole

Here's a tasty way to transform those packages of budget-friendly ramen noodles into an extraordinary family favorite dish. Our Cheeseburger Ramen Casserole is the perfect weeknight dinner dish for everyone!

**Serves: 4**

**Cook Time: 30 Min**

## What You'll Need:

- 1-1/2 pounds ground beef
- 1 cup chopped onion
- 3 (3-ounce) packages beef-flavored ramen noodles
- 2 cups water
- 3/4 cup ketchup
- 1 tablespoon yellow mustard
- 1/4 cup sweet pickle relish
- 2 cups shredded Cheddar cheese



## What To Do:

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a large skillet over high heat, sauté beef and onion for 6-8 minutes, or until browned. Stir in water and seasoning packets from noodle packages, and bring to a boil.
3. Add noodles and cook for 3 minutes, or until soft and water is almost gone. Remove from heat and stir in ketchup, mustard, and relish.
4. Pour into baking dish, sprinkle with cheese, and bake for 20-25 minutes, or until warmed through.



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# Fargo Hot Dish

We think we hit the nail on the head with our cozy and warming recipe for Fargo Hot Dish. It's a tasty layered casserole that features hearty noodles, ground beef tossed with tomato sauce, a savory cheese filling, and more.

**Serves: 6**

**Cook Time: 55 Min**

## What You'll Need:

- 1 pound ground beef
- 1/2 cup chopped onion
- 2 cups spaghetti sauce
- 1/4 teaspoon black pepper
- 1 (8-ounce) package cream cheese, softened
- 1 cup sour cream
- 1/4 cup milk
- 1/2 teaspoon garlic powder
- 1/4 teaspoon salt
- 8 ounces wide egg noodles, cooked and drained
- 1 (10-ounce) package frozen chopped spinach, thawed and well drained
- 1 cup shredded cheddar cheese



## What To Do:

1. Preheat oven to 350 degrees F. Coat an 8-inch-square baking dish with cooking spray.
2. In a large skillet over medium-high heat, cook ground beef and onion 5 to 7 minutes, or until browned; drain off excess liquid. Stir in spaghetti sauce and pepper; heat 2 minutes.
3. In a medium bowl, combine cream cheese, sour cream, milk, garlic powder, and salt; mix well.
4. In the baking dish, layer half the noodles, half the meat mixture, half the cream cheese mixture, and all the spinach. Repeat layers with noodles, meat mixture, and cream cheese mixture. Cover with aluminum foil.
5. Bake 40 to 45 minutes, or until heated through. Remove foil, sprinkle with cheese, and bake 5 more minutes, or until cheese is melted.



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# Creamy Ham Casserole

You'll save the day with this simple Creamy Ham Casserole. From the egg noodles to the cooked ham, this is comfort food at its best; and it could not be any easier to throw together even on a busy weeknight.

**Serves: 4**

**Cook Time: 45 Min**

## What You'll Need:

- 8 ounces medium egg noodles, uncooked
- 1 tablespoon vegetable oil
- 1/4 cup chopped onion
- 1/4 cup sliced celery
- 2 cups chopped cooked ham
- 1 (10-3/4-ounce) can cream of mushroom soup, undiluted
- 1 cup sour cream
- 1 cup shredded cheddar cheese, divided
- 2 tablespoons chopped pimiento, drained on paper towel



## What To Do:

1. Preheat oven to 375 degrees F. Coat a 1-1/2-quart baking dish with cooking spray. Cook noodles according to package directions; drain.
2. Meanwhile, in a large skillet over medium-high heat, heat oil until hot. Add onion and celery and cook 6 to 8 minutes, or until tender, stirring occasionally. Stir in ham and heat 2 to 3 minutes. Remove from heat and stir in soup, sour cream, 1/2 cup cheddar cheese, the pimiento, and noodles. Spoon into baking dish.
3. Cover and bake 30 to 35 minutes, or until heated through. Sprinkle with remaining 1/2 cup cheese, and bake, uncovered, an additional 5 minutes, or until cheese is melted.

## Note:

- Here's a great way to use leftover ham. Or, if you don't have any leftovers, take advantage of cubed cooked ham that's available in the meat counter of your supermarket. When you need just a few cups of ham, such as in this deliciously creamy recipe, it gives you an inexpensive head start for preparing a variety of meals.



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# Pork Chop Casserole

This Pork Chop Casserole comes together in just minutes and fills the house with an aroma that will bring your gang running to the table. Serve it with a side of broccoli or other veggies and you've got one tasty meal!

**Serves: 4**

**Cook Time: 1 Hr 10 Min**

## What You'll Need:

- 1/4 cup all-purpose flour
- 4 thick pork chops, rinsed and left damp
- 3 tablespoons vegetable oil
- 1-3/4 cups beef broth
- 1 (10-3/4-ounce) can condensed golden mushroom soup
- 1 (6-ounce) package long-grain and wild rice mix
- 1 cup water



## What To Do:

1. Preheat oven to 350 degrees F.
2. Place flour in a shallow dish; add pork chops and turn to coat completely.
3. In a large skillet over medium heat, heat oil. Brown pork chops 5 to 6 minutes per side.
4. Meanwhile, combine remaining ingredients in a 9- x 13-inch baking dish; mix well. Place browned pork chops over mixture and cover with aluminum foil.
5. Bake 1 hour, or until no pink remains in pork.



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# Amish Ham and Cheese Casserole

Our easy version of this classic country Amish Ham and Cheese Casserole takes advantage of some supermarket shortcuts. This one has the same great taste as a “from-scratch” version but none of the hassle.

**Serves: 6**

**Cook Time: 1 Hr**

## What You'll Need:

- 1/4 cup (1/2 stick) butter
- 2 tablespoons all-purpose flour
- 1-1/2 cups milk
- 1 pound pasteurized prepared cheese, cut into cubes (like Velveeta)
- 1 (16-ounce) package frozen green beans, thawed
- 2 (15-ounce) cans whole potatoes, drained and quartered
- 4 cups diced cooked ham
- 1 teaspoon onion powder
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper



## What To Do:

1. Preheat oven to 375 degrees F. Coat a 9 X 13 inch baking dish with cooking spray.
2. In a soup pot over medium heat, melt butter; stir in flour until smooth. Add milk and cheese, and stir until thickened. Remove from heat and stir in remaining ingredients; pour into casserole dish.
3. Bake 50 to 55 minutes, or until hot and bubbly.



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# Pulled Pork Casserole

If you love the from-scratch taste of a hearty casserole but time is short, then you're gonna love our shortcut version of Pulled Pork Casserole. Let it be your little secret that you used a few convenience foods to make it!

**Serves: 6**

**Cook Time: 25 Min**

## What You'll Need:

- 1 (24-ounce) container refrigerated mashed potatoes, warmed
- 1 cup frozen corn, thawed
- 1-1/2 cups shredded Cheddar cheese, divided
- 1/4 cup sliced scallions, divided
- 1 (18-ounce) container refrigerated BBQ pulled pork
- 1 cup coarsely crushed potato chips



## What To Do:

1. Preheat oven to 375 degrees F. Coat a 7- x 11-inch baking dish with cooking spray.
2. In a medium bowl, combine mashed potatoes, corn, 1 cup Cheddar cheese, and 2 tablespoons scallions; mix well. Spoon mixture into prepared baking dish. Evenly spoon BBQ pork over potatoes. Sprinkle with remaining cheese, scallions, and the potato chips.
3. Bake 25 to 30 minutes, or until casserole is heated and chips are golden.



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# Hearty Ham Bake

The magic ingredient in this hearty leftover ham recipe is right in our supermarket refrigerator case. Simply bring home some refrigerated pizza crust and you'll easily make a Hearty Ham Bake that tastes sensational.

**Serves: 6**

**Cook Time: 35 Min**

## What You'll Need:

- 1 (10-3/4-ounce) can condensed Cheddar cheese soup
- 1/3 cup milk
- 1/2 cup sour cream
- 1/2 teaspoon black pepper
- 4 cups cubed cooked ham
- 1 (14-ounce) package frozen broccoli florets, thawed and drained
- 1 (10-ounce) package refrigerated pizza dough



## What To Do:

1. Preheat oven to 350 degrees F. Coat an 8-inch square baking dish with cooking spray.
2. In a large bowl, combine soup, milk, sour cream, and pepper; mix well. Stir in ham and broccoli; mix well then spoon into prepared baking dish.
3. Unroll pizza dough and cut crosswise into eleven 1-inch strips. Place 5 strips lengthwise over top of ham mixture, leaving a space between each strip. Place remaining 6 strips crosswise over top, forming a crisscross pattern.
4. Bake 35 to 40 minutes, or until crust is golden and casserole is heated through. Serve immediately.

## Preparation Tip:

- We recommend baking this with the casserole dish on a rimmed baking sheet. That way, cleanup is easier if the mixture bubbles up over the sides.



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# Mom's Tuna Noodle Casserole

Our version of Mom's Tuna Noodle Casserole is so creamy and delicious, you'll want to make it again and again. It's full of classic flavors like cream of mushroom soup; plus, just like Mom used to do - we snuck in the peas!

**Serves: 4**

**Cook Time: 40 Min**

## What You'll Need:

- 1 (12-ounce) package medium egg noodles
- 2 (10-3/4-ounce) cans condensed cream of mushroom soup
- 1-1/2 cups milk
- 1 (12-ounce) can chunk tuna, drained and flaked
- 2 cups frozen peas
- 3 tablespoons butter, melted
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 cup coarsely crushed potato chips



## What To Do:

1. Preheat oven to 350 degrees F. Coat a casserole dish with cooking spray.
2. Prepare noodles according to package directions; drain.
3. In a large bowl, combine soup and milk; mix well. Add noodles, tuna, peas, butter, salt, and pepper. Pour mixture into prepared casserole dish then top evenly with potato chips.
4. Bake 30 to 35 minutes, or until bubbly and heated through. Serve immediately.



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# No-Fuss Salmon Casserole

Hit the pantry instead of the high seas for the main ingredient in this easy salmon casserole that's so rich and thick it almost tastes like a hearty soup. Our No-Fuss Salmon Casserole is sure to be a hit with the gang!

**Serves: 6**

**Cook Time: 45 Min**

## What You'll Need:

- 2 (15-ounce) cans red salmon, drained and flaked (skin and bones discarded)
- 2 (10 -ounce) cans condensed cream of celery soup
- 1 (14-ounce) can sliced carrots, drained
- 4 cups cooked elbow macaroni
- 1 small onion, finely chopped
- 1 cup (4 ounces) shredded sharp Cheddar cheese
- 1 cup milk
- 1/4 teaspoon black pepper
- 1/2 cup plain dry bread crumbs
- 2 tablespoons butter, melted



## What To Do:

1. Preheat oven to 375 degrees F. Coat a 9- x 13-inch baking dish with cooking spray, set aside.
2. In a large bowl, combine salmon, soup, carrots, macaroni, onion, cheese, milk, and pepper; mix well. Spoon mixture into prepared baking dish.
3. In a small bowl, combine bread crumbs and butter; mix well then sprinkle evenly over casserole.
4. Bake 45 to 50 minutes, or until heated through and topping is golden.

## Note:

- Our Test Kitchen likes to use a good-quality red salmon to make this a really flavorful casserole, but any variety of canned salmon will work.



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# Family-Favorite Tuna Noodle Casserole

We call it Family-Favorite Tuna Noodle Casserole 'cause this is a dish that gets the whole family clamoring for seconds! After all, who doesn't love the classic taste of tuna paired with creamy cheesiness?

**Serves:** 6

**Cook Time:** 20 Min

## What You'll Need:

- 1 (16 ounces) package elbow macaroni
- 1 (12 ounces) can water-packed tuna, drained and flaked
- 2 (10-3/4 ounces) cans condensed cream of mushroom soup
- 1 (8-1/2 ounces) can peas, drained
- 2 cups (8 ounces) shredded Swiss cheese, divided
- 1 cup heavy cream
- 1/4 teaspoon black pepper



## What To Do:

1. Preheat oven to 350 degrees F.
2. Prepare macaroni according to package directions; drain, rinse, and drain again. Place in large bowl and add tuna, mushroom soup, peas, 1-1/2 cups Swiss cheese, cream, and pepper; mix well. Pour into 9- x 13-inch baking dish that has been coated with cooking spray. Sprinkle remaining 1/2 cup Swiss cheese over top.
3. Bake 20 to 25 minutes, or until heated through.



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# Shrimp and Cheddar Bake

Who wouldn't enjoy a bubblin' cheesy seafood casserole at the end of a long day? Take a break from the ordinary with this easy Shrimp 'n' Cheddar Bake recipe that tastes restaurant fancy, but is a cinch to make!

**Serves: 4**

**Cook Time: 40 Min**

## What You'll Need:

- 1 (10-3/4-ounce) can condensed cream of shrimp soup
- 1 cup milk
- 3 eggs, beaten
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 4 slices hearty white bread
- 4 slices sharp Cheddar cheese
- 1 pound raw medium shrimp, peeled, deveined, and tails removed



## What To Do:

1. Preheat oven to 375 degrees F. Coat a 2-quart casserole dish with cooking spray.
2. In a large bowl, combine soup, milk, eggs, salt, and pepper; mix well.
3. Place 2 slices of bread in prepared casserole dish. Lay a slice of cheese on each, then half the shrimp. Repeat layers. Pour soup mixture over bread.
4. Bake 40 to 45 minutes, or until center is firm and puffy.



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# No Ordinary Tuna Casserole

This No Ordinary Tuna Casserole is a knock-out! It takes comfort food and makes it even better by topping it with a favorite childhood favorite: tiny fish-shaped cheese crackers. Your family is going to love this tuna casserole!

**Serves: 4**

**Cook Time: 30 Min**

## What You'll Need:

- 1 (5-ounce) package egg noodles
- 1 (10-3/4-ounce) can cream of mushroom soup, undiluted
- 1 (5-ounce) can evaporated milk
- 1 (6-ounce) can solid white tuna in spring water, drained and flaked
- 1 (8.5-ounce) can green peas, drained
- 1/3 cup finely chopped onion
- 1 cup (4 ounces) shredded Cheddar cheese
- 1-1/2 teaspoons pepper
- 1 cup tiny fish-shaped cheese crackers



## What To Do:

1. Preheat oven to 350 degrees F. Cook egg noodles according to package directions; drain.
2. Stir in soup and next 6 ingredients; spoon into a lightly greased 8-inch-square baking dish.
3. Bake 25 minutes. Coarsely crumble half of crackers; sprinkle around edges of casserole. Place remaining whole crackers in center. Bake an additional 5 minutes or until casserole is thoroughly heated.



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# Country Corn Casserole

There's no reason to buy pre-made when this homestyle go-along, Corn Casserole, is so easy to make. This hearty veggie bake fits any meal perfectly no matter the time of the year; from summer to fall!

**Serves: 5**

**Cook Time: 45 Min**

## What You'll Need:

- 1 (12-ounce) package corn kernels, thawed
- 2 eggs, beaten
- 1 cup milk
- 2 tablespoons all-purpose flour
- 1 teaspoon vanilla extract
- 1 teaspoon sugar
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 tablespoon butter, melted
- 1/4 cup coarsely broken butter crackers



## What To Do:

1. Preheat oven to 350 degrees F. In a large bowl, combine corn, eggs, milk, flour, vanilla, sugar, salt, and pepper. Pour into a 1-1/2-quart ungreased casserole dish.
2. Combine butter and cracker crumbs and sprinkle evenly over top of the casserole.
3. Bake for 45 to 50 minutes, until set.

## Note:

- We used Ritz® crackers to make this corn casserole, but any butter-type crackers or saltine crackers will work.



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# Amish Broccoli Bake

Nothing store-bought compares to the homemade goodness of the rich and creamy taste and texture of this delicious Amish vegetable casserole. Our Amish Broccoli Bake might just make veggie lovers out of your gang.

**Serves: 8**

**Cook Time: 35 Min**

## What You'll Need:

- 1 (10-3/4-ounce) can cream of mushroom soup
- 1 cup mayonnaise
- 1/2 cup chopped onion
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 2 (10-ounce) packages frozen chopped broccoli, thawed
- 1 cup shredded sharp Cheddar cheese
- 1 (6-ounce) box herbed stuffing mix
- 1/4 cup (1/2 stick) butter, melted and divided



## What To Do:

1. Preheat oven to 350 degrees F. Coat a 3-quart casserole dish with cooking spray.
2. In a medium bowl, combine soup, mayonnaise, onion, salt, and pepper; mix well.
3. Place half the broccoli in the casserole dish. Sprinkle with half the cheese and half the stuffing mix. Pour half the butter and half the soup mixture over stuffing. Repeat layers one more time.
4. Bake 35 to 40 minutes, or until hot in center.



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# Lovin' Onions

If you've never eaten onions baked like this...boy, are you in for a treat! We call these baked onions "Lovin' Onions," 'cause just one bite and you're going to be lovin' them! (You'll also love how easy they are.)

**Serves: 8**

**Cook Time: 40 Min**

## What You'll Need:

- 1 tablespoon butter
- 7 onions, coarsely chopped (about 7 cups)
- 1/2 cup self-rising flour
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1-1/4 cups (5 ounces) shredded Cheddar cheese, divided
- 1-1/4 cups (5 ounces) shredded Monterey jack cheese, divided
- 1 tablespoon jarred jalapeno peppers, drained and chopped (optional)



## What To Do:

1. Preheat oven to 350 degrees F. Coat a 1-1/2-quart casserole with cooking spray.
2. In a large skillet over medium-high heat, melt butter. Add onions and sauté about 10 minutes, or until softened.
3. Meanwhile, in a medium bowl, combine flour, salt, and pepper. Add 1 cup of each cheese; mix well. Add jalapeño peppers, if desired, and cooked onions; mix well. Pour into prepared casserole dish. Combine remaining cheese and sprinkle evenly over onion mixture.
4. Bake 30 minutes, or until cheese is melted and bubbly.

# Golden Squash Casserole

We think everything tastes better with a bit of cheese! Our Golden Squash Casserole is made with lighter ingredients that make a hearty casserole you won't feel guilty about enjoying, so go ahead and dig in!

**Serves:** 6

**Cook Time:** 40 Min

## What You'll Need:

- 2 pounds (about 7) yellow summer squash, cut into 1-inch chunks
- 3/4 cup shredded reduced-fat sharp Cheddar cheese, divided
- 1/4 cup reduced-fat mayonnaise
- 1/2 cup liquid egg substitute
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper



## What To Do:

1. Preheat oven to 375 degrees F. Coat a 2-quart baking dish with cooking spray.
2. In a large saucepan, add squash with enough water to cover; bring to a boil. Reduce heat to medium and cook 8 to 10 minutes, or just until squash is tender. Drain well.
3. In a large bowl, combine squash, 1/2 cup cheese, mayonnaise, egg substitute, salt, and pepper. Spoon into prepared baking dish. Sprinkle with remaining cheese.
4. Bake 30 minutes, or until golden and heated through.



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# Two-Toned Shredded Potatoes

Mix up the flavor and style in your potato casserole with our Two-Toned Shredded Potatoes. This potato casserole is pretty enough to serve on holidays yet easy enough to make year-round. It's an all-around winner!

**Serves: 6**

**Cook Time: 1 Hr**

## What You'll Need:

- 2 Russet baking potatoes (about 1 pound), peeled and shredded
- 2 sweet potatoes (about 1 pound), peeled and shredded
- 1 tablespoon salt
- 1/4 cup sugar
- 1/4 cup light corn syrup
- 1/4 cup water
- 1/2 stick butter
- 1/2 cup apple juice



## What To Do:

1. Preheat oven to 375 degrees F. Coat a 9- x 13-inch baking dish with cooking spray; set aside.
2. In a large bowl, place baking and sweet potatoes; sprinkle with salt. Add enough ice water to just cover potatoes and let stand 10 minutes. Drain potatoes well and place in baking dish.
3. Meanwhile, in a medium saucepan, combine sugar, corn syrup, and water; bring to a boil over medium-high heat, stirring constantly. Remove from heat and stir in butter and apple juice until butter is melted. Pour sugar mixture over potatoes.
4. Bake 65 to 70 minutes, or until potatoes are tender, stirring halfway through baking.



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