

Casserole Craze

Bring a 9x13 baking casserole dish with you to make it in each week



HAM ALFREDO CASSEROLE

Ingredients

- Small precooked ham
- 2 cups pasta (your choice)
- 1 package whole mushrooms
- 3/4 cup frozen peas
- 1 tsp butter – **WE SUPPLY**
- 2 jars of fav alfredo sauce
- 1 small brick of mozza cheese (enough for 1 cup shredded).

Instructions

1. Cook pasta just till tender....add butter and mix. Set aside.
2. Chop ham and mushrooms and add to pasta.
3. Add peas and sauce and stir till sauce coats everything.
4. Spray a 9x13 baking dish with cooking spray and add pasta to dish.
5. Shred cheese and add on top.
6. Bake at 350 for 25min till casserole is bubbling.



TACO CASSEROLE



Ingredients

- 2 lbs ground beef (or ground turkey)
- 2 packs taco seasoning
- 1 ¼ cups biscuick or baking mix
- 4 eggs
- ¾ cup milk
- ½ cup sour cream
- 1 small onion
- 1 large tomato
- Half head of lettuce (lettuce will get shredded and sent home to top casserole after warming up)
- Small brick of cheddar cheese.

Instructions

1. Preheat oven 400 degrees.
2. Brown meat, drain and add chopped onions and taco seasoning to meat and fry for another 5 min.
3. Add Meat to bottom of casserole dish.
4. Beat eggs and milk in a bowl, stir in biscuit mix and mix well.
5. Pour over meat and bake for 20-25 min.
6. Spread on sour cream, tomatoes and shredded cheese.
7. Cheese should melt a bit.
8. Once you wish to eat it or reheat it you can sprinkle shredded lettuce over the top!



SAUSAGE AND HASH-BROWN CASSEROLE



Ingredients

- 4 precooked sausages
- Bag of frozen hash browns
- 1 small onion
- Red bell pepper
- 2 garlic cloves – **WE SUPPLY**
- 2 Cans of cream of mushroom soup
- Small brick cheddar cheese (enough for 1 cup shredded).

Instructions

1. Slice sausages, peppers and onions into bite size pieces.
2. Add them in to bowl with frozen hash browns.
3. Add soup and garlic to hash browns and mix till well coated.
4. Add mixture to a sprayed baking dish, top with shredded cheese and bake for 40min at 400 degrees.



CHICKEN BROCCOLI STUFFING CASSEROLE



Ingredients

- 2-3 boneless chicken breasts
- Large head of broccoli
- Box of dry stuffing
- Small onion
- 1 celery stalk
- 1 can cream of broccoli cheddar soup
- 1 can cream of chicken soup
- ½ cup milk
- 1 tsp garlic powder – **WE SUPPLY**
- Small brick of cheddar cheese or 1 cup shredded

Instructions

1. Cook chicken in oven 375 for 45min.
2. On the stove melt some butter and cook chopped onions, celery and broccoli until just tender.
3. Chop up chicken and add to bowl with other veggies.
4. In a bowl mix soup, milk and garlic powder. Add chicken and veggies to soup mix and stir until well coated. Fold in dry stuffing mix.
5. Mix together and press into greased baking dish.
6. Shred cheese and add on top.
7. Bake 350 for 30min. Uncover half for last ten min.

