



101 THINGS® TO DO WITH A  
**CASSEROLE**

Your family will come running to the table to enjoy these easy and filling one-dish breakfasts, sides, and dinners.

**RECIPES INCLUDE:**

- #2 Blueberry French Toast Casserole
- #21 Indiana Corn Lover's Casserole
- #38 Grandma's Chicken Potpie
- #74 Deep-Dish Tacos
- #92 Home-Style Shells and Cheese
- ... and 96 more!

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101 THINGS® TO DO WITH A  
**CASSEROLE**

STEPHANIE ASHCRAFT  
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#9

## Crescent, Hash Brown, and Sausage Bake

MAKES 4–6 SERVINGS

**1 tube (8 ounces)** refrigerated crescent roll dough  
**1 package (10.4 ounces)** sausage links, browned, drained, and sliced  
**1 cup** frozen shredded hash browns  
**1½ cups** grated cheddar cheese  
**5** eggs  
**⅓ cup** milk  
**salt and pepper, to taste**  
**salsa, for serving**

Preheat oven to 375 degrees.

Unroll crescents and press dough over bottom and up the sides of a 12-inch round pizza pan. (Dough up the sides of the pan should have a small lip so when the egg mixture is added, it stays in the crust.) Sprinkle sausage, hash browns, and cheese over dough.

In a bowl, beat eggs, milk, salt, and pepper with a fork. Pour egg mixture over dough. Bake 30 minutes. Serve wedges with fresh salsa.

#10

## Raisin French Toast Casserole

MAKES 6 SERVINGS

**1 loaf (24 ounces)** cinnamon raisin bread, cubed  
**6** eggs, slightly beaten  
**3 cups** milk  
**2 teaspoons** vanilla  
**powdered sugar**  
**maple syrup, for serving**

Place bread cubes into a greased 9 x 13-inch pan.

In a bowl, whisk eggs, milk, and vanilla. Pour egg mixture evenly over bread. Cover and refrigerate 2 hours or overnight.

Remove from refrigerator 20 minutes before baking and preheat oven to 350 degrees. Bake, uncovered, 45–50 minutes, or until golden brown. Sprinkle powdered sugar over top. Serve with maple syrup.

#15

## Chunky Veggie Casserole

MAKES 6–8 SERVINGS

**2 cups** water  
**1 cup** uncooked white rice  
**1 bag (16 ounces)** frozen broccoli florets  
**1 bag (16 ounces)** frozen cauliflower florets  
**1/3 cup** water  
**1** medium onion, chopped  
**1/3 cup** butter or margarine  
**1 jar (16 ounces)** cheddar cheese dip  
**1 can (10.75 ounces)** condensed cream of chicken soup  
**2/3 cup** milk

In a saucepan, bring 2 cups water and rice to a boil. Reduce heat. Cover and simmer 15 minutes, or until water is absorbed.

In a bowl, heat broccoli and cauliflower with  $\frac{1}{3}$  cup water in microwave on high heat 8 minutes, or until done. Drain vegetables.

Preheat oven to 350 degrees.

In a frying pan, sauté onion in butter. Stir cooked rice into onion. Spread rice mixture into a greased 9 x 13-inch pan. Stir vegetables, cheese sauce, soup, and milk into rice mixture. Bake 30–35 minutes, or until bubbly.

#16

## Mozzarella Potatoes

MAKES 4 SERVINGS

**4** medium potatoes, peeled  
**4** Roma tomatoes, sliced  
**1** large green bell pepper, seeded and cut into strips  
salt and pepper, to taste  
**1 teaspoon** Italian seasoning  
**2 cups** grated mozzarella cheese  
**1 cup** sour cream

Preheat oven to 400 degrees.

In a stockpot, boil potatoes 25–30 minutes until partially cooked, then thinly slice.

Layer half each of the potato slices, tomato slices, and bell pepper strips in a greased 9 x 9-inch pan. Season with salt and pepper.

Sprinkle half each of the Italian seasoning and mozzarella cheese over vegetables. Repeat layers with remaining potatoes, tomatoes, and bell pepper. Sprinkle remaining seasoning and cheese over vegetables, then spread sour cream over top. Cover and bake 30–40 minutes, or until bubbly.

#50

## Paula's Turketti

MAKES 6-8 SERVINGS

**1 can (10.75 ounces)** condensed cream of mushroom soup  
**1/2 cup** water  
**2 cups** cubed cooked turkey  
**1 1/3 cups** broken spaghetti, cooked and drained  
**1/3 cup** chopped green bell pepper  
**1/2 cup** chopped onion  
**1/2 teaspoon** salt  
**1/4 teaspoon** black pepper  
**2 cups** grated cheddar cheese, divided

Preheat oven to 350 degrees.

In a large bowl, combine soup and water. Stir in turkey, spaghetti, bell pepper, onion, salt, pepper, and 1 cup cheese. Spread mixture in a greased 9 x 13-inch pan. Sprinkle remaining 1 cup cheese over top. Bake 45 minutes.

#51

## Poppy Seed Casserole

MAKES 6 SERVINGS

**1 1/2 pounds** ground turkey  
**1** green or red bell pepper, chopped  
**3 cans (8 ounces each)** tomato sauce  
**1/2 teaspoon** salt  
**1/2 teaspoon** black pepper  
**1 package (8 ounces)** cream cheese, cubed  
**1/2 cup** sour cream  
**1 cup** cottage cheese  
**1 tablespoon** poppy seeds  
**1 bag (12-18 ounces)** curly noodles, cooked and drained  
**1 teaspoon** Italian seasoning  
**1/2 cup** grated Parmesan cheese

Preheat oven to 350 degrees.

Brown turkey and bell pepper together until turkey is done. Drain off liquid. Add tomato sauce, salt, and pepper and simmer over low heat.

In a bowl, combine cream cheese, sour cream, cottage cheese, and poppy seeds, and mix with noodles. Add noodle mixture to a greased 9 x 13-inch pan. Top with turkey mixture. Cover and bake 30 minutes. Uncover and bake 10 minutes more. Sprinkle Italian seasoning and Parmesan over top.

For a more saucy dish, add an extra can of tomato sauce.

#64

## Hash Brown Heaven

MAKES 6–8 SERVINGS

- 4 cups** frozen shredded hash browns, thawed
- 1 pound** bacon, cooked and crumbled
- 2/3 cup** milk
- 1/2 cup** chopped onion
- 1/2 teaspoon** salt
- 1/4 teaspoon** black pepper
- 1/8 teaspoon** garlic powder (optional)
- 2 tablespoons** butter or margarine, melted

Preheat oven to 350 degrees.

Combine hash browns, bacon, milk, onion, salt, pepper, garlic powder, if using, and butter in a large bowl. Transfer to a greased 8 x 8-inch pan. Bake 45 minutes.

Make it cheesy by sprinkling 1 cup grated cheddar cheese over casserole immediately after baking.

#65

## Jambalaya

MAKES 6–8 SERVINGS

- 1/2 cup** butter or margarine
- 1** large onion, chopped
- 1** large green bell pepper, chopped
- 1/2 cup** diced celery
- 1 tablespoon** minced garlic
- 1 pound** fully cooked smoked sausage links, cut into 1/2-inch slices
- 3 cups** chicken broth
- 2 cups** uncooked white rice
- 1 cup** chopped tomatoes
- 1/2 cup** chopped green onion
- 1 1/2 tablespoons** parsley
- 1 tablespoon** Worcestershire sauce
- 1 tablespoon** Tabasco sauce

Preheat oven to 375 degrees.

In a frying pan, melt butter. Sauté onion, bell pepper, celery, and garlic in butter until tender.

In a large bowl, combine sausage, broth, rice, tomatoes, green onion, parsley, Worcestershire sauce, and Tabasco sauce. Stir sautéed vegetables into sausage mixture. Spread into a greased 9 x 13-inch pan. Cover and bake 20 minutes. Stir, cover, and bake 20 minutes more. Stir, cover, and bake a final 5–10 minutes, or until rice is done.

#72

## Cream Cheese Enchiladas

MAKES 6–8 SERVINGS

**1 pound** ground beef, browned and drained  
**½ cup** chopped onion  
**2 cans (8 ounces each)** tomato sauce  
**¼ cup** water  
**1½ teaspoons** chili powder  
**½ teaspoon** black pepper  
**1 package (8 ounces)** cream cheese, softened  
**12** medium flour tortillas  
**2 cups** grated cheddar cheese  
**shredded lettuce, for serving**  
**sour cream, for serving**

Preheat oven to 375 degrees.

In a large bowl, combine cooked beef, onion, tomato sauce, water, and spices. Spread cream cheese over tortillas, roll up, and place in a greased 9 x 13-inch pan. Pour beef mixture over tortillas. Sprinkle with cheddar cheese. Cover and bake 25 minutes. Serve over shredded lettuce and top with a dollop of sour cream.

#73

## Chilighetti

MAKES 6–8 SERVINGS

**1 pound** ground beef, browned and drained  
**1 package (8 ounces)** spaghetti, cooked and drained  
**½ cup** chopped onion  
**1 cup** sour cream  
**2 cans (8 ounces each)** tomato sauce  
**1 can (4 ounces)** sliced mushrooms  
**2 cans (16 ounces each)** chili, any type  
**1 clove** garlic, minced  
**2 cups** grated cheddar cheese

Preheat oven to 350 degrees.

In a large bowl, combine all ingredients except cheese. Transfer mixture into a greased 9 x 13-inch pan. Top with cheese. Bake 20 minutes.

**#85**

## Buried Pepperoni Supreme Pizza

MAKES 6–8 SERVINGS

**2 tubes (13.8 ounces)** refrigerated pizza crust dough  
**2 cans (8 ounces each)** tomato sauce, divided  
**1 teaspoon** Italian seasoning  
**24** pepperoni slices  
**1 can (4 ounces)** mushroom pieces, drained  
**1 can (3.8 ounces)** sliced olives, drained  
**2 cups** grated mozzarella cheese, divided

Preheat oven to 375 degrees.

Spread 1 crust over bottom and up the sides of a lightly greased 9 x 13-inch pan. Spread 1½ cans tomato sauce over bottom crust. Sprinkle Italian seasoning over sauce, and then layer pepperoni, mushrooms, and olives over top. Sprinkle 1½ cups cheese over pepperoni layer.

Place remaining pizza crust over top. Pinch the lower and upper dough crust together. Cut four 1-inch slits in top of crust. Spread remaining sauce and cheese over top. Bake 30 minutes, or until crust is golden brown and done in the center.

**#86**

## Deep-Dish Sausage Pizza

MAKES 6–8 SERVINGS

**1 tube (13.8 ounces)** refrigerated pizza crust dough  
**1 can (8 ounces)** tomato sauce  
**1½ teaspoons** Italian seasoning  
**1 pound** sausage, browned and drained  
**1 can (3.8 ounces)** sliced olives, drained  
**½** onion, thinly sliced  
**⅓ cup** chopped green bell pepper  
**1½ cups** grated mozzarella cheese

Preheat oven to 425 degrees.

Press dough over bottom and halfway up the sides of a lightly greased 9 x 13-inch pan. Bake 9 minutes. Spread tomato sauce over crust. Sprinkle Italian seasoning and cooked sausage over sauce. Layer olives, onion, and bell pepper over sausage and then sprinkle cheese over top. Bake 7–11 minutes, or until cheese is melted and crust is golden brown.