

The Creative Homemaking Guide to

Casserole Recipes

by Rachel Paxton

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Macaroni & Cheese

2 cups macaroni, uncooked
2 cups milk
2 cups cheddar cheese, grated
1 egg

Preheat oven to 350 degrees. Cook and drain macaroni. Stir egg and milk together. Layer macaroni and cheese in a greased casserole dish and pour the milk and egg mixture evenly over the top. Bake, covered, for 40 minutes.

Noodle & Cheese Casserole

1 (8 oz.) package wide egg noodles
1 cup cottage cheese
1 cup sour cream
3 garlic cloves, minced
Salt and pepper
1 cup cheddar cheese, grated

Cook noodles according to manufacturer's directions. Combine cooked noodles, cottage cheese, sour cream, garlic, salt, and pepper. Pour into greased casserole dish and top with grated cheese. Bake at 375 degrees for about 25 minutes.

Corned Beef Casserole

1 can cream of mushroom soup
1 (8 oz.) package of wide egg noodles, cooked and drained
1 can corned beef
1 cup cheddar cheese, grated
1 cup milk
1 small onion, chopped
2 tablespoons fresh parsley, chopped (optional)

Preheat oven to 350 degrees. In a medium-sized bowl, combine corned beef, cheddar cheese, soup, milk, onion, and parsley. Stir in noodles. Pour into a greased casserole dish and bake for 45 minutes.

Hamburger & Rice Casserole

2 cans cream of mushroom soup
1 pound hamburger
4 cups rice, cooked
1/2 cup chopped onion
1 cup sour cream

Preheat oven to 350 degrees. Brown the hamburger and onion in a large skillet; drain fat. Stir in the remaining ingredients and pour into a greased 13x9x2-inch baking dish or a casserole dish. Bake for 45 minutes or until heated completely through.

Chili Casserole

- 1 1/2 pounds hamburger
- 1 (15 oz.) can chili
- 1 cup onion, chopped
- 2 cups fritos, slightly crushed
- 1/4 teaspoon pepper
- 1 cup cheddar cheese, grated

In a skillet, brown onion and hamburger. Drain off fat. Stir in chili and pepper. Preheat oven to 350 degrees. In a greased casserole dish, alternate layers of chili mixture, fritos, and cheese. Cover and bake until heated through (about 10 minutes). Serve with extra fritos.

Favorite Tater Tot Casserole

- 1 pound hamburger
- 2 cans cream of mushroom soup
- 1 1/2 soup cans milk
- 1 small package frozen tater tots
- 1/2 cup sour cream
- 1 cup grated cheddar cheese

Preheat oven to 425 degrees. Brown ground beef in a skillet; drain fat. In medium-sized bowl mix soup, milk, and sour cream. Add soup mixture to hamburger and stir. Pour hamburger mixture into a 13x9x2-inch baking pan. Spread tater tots in a single layer on hamburger mixture. Bake for 15 minutes. Remove from oven and sprinkle cheese over top. Return to oven for 10 minutes.

Taco Quiche

- 8 flour tortillas
- 2 cups cheddar cheese, grated
- 1 pound hamburger
- 2 1/2 cups milk
- 1 cup sour cream
- 8 eggs
- 1 cup onion, chopped
- 1 clove garlic, minced
- 1 package taco seasoning
- 1 small head lettuce, shredded
- 1 can sliced olives (optional)
- 2 medium tomatoes (optional)

Preheat oven to 350 degrees. Line a 13x9x2-inch baking dish with the tortillas. In a skillet, cook hamburger, onion, and garlic with taco seasoning. Simmer for about 10 minutes. Spread beef mixture over tortillas. Sprinkle cheese on top. Beat eggs and milk together and pour over the top. Bake for 45 minutes. Let stand for 5 minutes before serving. Serve with sour cream, tomatoes, lettuce, and olives.

Taco Casserole

1 (16 oz.) can stewed tomatoes
1 teaspoon sugar
3/4 teaspoon dried oregano
1/2 teaspoon Worcestershire sauce
1/4 teaspoon salt
1/8 teaspoon pepper
1/4 teaspoon bottled hot sauce
1/4 cup chopped green pepper
1/4 cup chopped onion
1 pound hamburger
1/2 teaspoon garlic salt
1 (9-1/2 oz.) package Fritos
1 cup grated cheddar cheese
2 cups shredded lettuce

To make the taco sauce: in a bowl stir together sugar, stewed tomatoes, oregano, Worcestershire sauce, salt, pepper, and pepper sauce. Stir in onions and green pepper, and set aside. In a medium skillet, cook hamburger until browned; drain fat. Stir in garlic salt. Coarsely crush corn chips; place in bottom of ungreased baking dish. Spoon hamburger over corn chips, and top with grated cheese. Bake at 350 degrees for 10 to 12 minutes or until heated through and cheese has melted. Sprinkle with shredded lettuce and serve with taco sauce.

Impossible Taco Pie

1 pound hamburger
1/2 cup onions, chopped
1 package taco seasoning
1 can chopped green chiles, drained
1 1/4 cups milk
3/4 cup Bisquick
3 eggs
2 tomatoes, sliced
1 cup jack or cheddar cheese, grated
Lettuce
Sour cream

Preheat oven to 400 degrees. Grease pie plate. Cook and stir beef and onion until brown and drain. Stir in seasoning. Spread in pie plate, top with chiles. Beat milk, baking mix, and eggs until smooth. Pour into plate. Bake 25 minutes and top with tomatoes and cheese. Bake until knife inserted between center and edge comes out clean, about 8 to 10 minutes. Cool 5 minutes. Top with sour cream, tomatoes, lettuce, and cheese.

Cheeseburger Casserole

- 1 pound hamburger
- 1 clove garlic, minced
- 1/4 cup chopped onion
- Salt and pepper
- 1/4 cup catsup
- 1 (8 oz.) can tomato sauce
- 1 cup cheddar cheese, grated
- 1 can refrigerated biscuits

Brown hamburger, garlic, and onion in skillet until browned. Drain fat, add salt and pepper. Stir in catsup and tomato sauce; heat thoroughly. Pour hamburger mixture into a 8-inch square baking dish. Sprinkle grated cheese on top. Top with refrigerated biscuits. Bake at 425 degrees for 20 to 25 minutes, until biscuits are browned.

Hamburger Hotdish

- 1 1/2 pounds hamburger
- 1 can cream of mushroom soup
- 1 cup onions, chopped
- 1/4 cup catsup
- 3 cloves garlic, minced
- 1 can refrigerated biscuits
- 1 (8 oz.) package cream cheese

Preheat oven to 375 degrees. In a skillet, brown hamburger, onions, and garlic. Drain. Stir in cheese, soup, and catsup. Pour hamburger mixture into a greased casserole dish. Bake for 10 minutes. Remove from oven and place biscuits around the edge of the baking dish. Bake for 15 to 20 minutes.

Spinach & Cream Cheese Casserole

- 1 pound hamburger
- 1 cup rice, uncooked
- 1 package frozen spinach, thawed and drained
- 1 tablespoon garlic salt
- 2 cups stewed tomatoes, drained (reserve liquid)
- 1 (8 oz.) package cream cheese

Brown hamburger and stir in rice, spinach, garlic salt, and tomatoes. Add water to tomato juice to make 2 cups and add to hamburger mixture. Bring to a boil, cover, and simmer for about 30 minutes (until rice is cooked). Add the cream cheese and blend until cheese melts.

Baked Round Steak

2 cans cream of mushroom soup
1/2 pkg. dry onion soup mix
1 large round steak
1/2 cup beef broth

Preheat oven to 300 degrees. In a medium-sized bowl, mix together soup, onion soup mix, and beef broth. Place round steak in a casserole dish and pour soup mixture over the steak. Bake for about 3 hours. Serve with rice, noodles, or mashed potatoes.

Florentine Casserole

2 cups bow or small shell noodles, cooked
2 to 3 cups spaghetti sauce
1 pound hamburger, browned and crumbled into spaghetti sauce
1 (10 oz.) package frozen chopped spinach
1 cup sour cream
1/2 cup grated Parmesan or Romano cheese

Mix the sauce with the noodles. Cool. Layer the noodles with spinach, sour cream, and cheese. Repeat until all ingredients are used. Bake at 375 degrees for 30 minutes.

Clam Casserole

2 eggs
1 can minced clams
1 tablespoon butter
1 can cream of mushroom soup
1 cup dried bread crumbs
Salt and pepper

Preheat oven to 350 degrees. In a large bowl, beat eggs. Add remaining ingredients. Pour into a greased casserole dish and bake for 40 minutes.

Shrimp & Rice Casserole

3 cups cooked rice
1/2 cup catsup
2 cups cooked shrimp
1/2 teaspoon tabasco sauce
2 cups milk
1 teaspoon Worcestershire sauce
1 tablespoon butter
Bread crumbs

Preheat oven to 350 degrees. Combine all ingredients except bread crumbs. Pour into greased casserole dish. Top with bread crumbs. Bake for about 30 minutes.

Tuna & Biscuits

- 1 can cream of mushroom soup
- 2 cans of tuna, drained
- 1 can refrigerated biscuits
- 1 cup milk
- 1 cup cheddar cheese, grated

Preheat oven to 400 degrees. Place biscuits in greased 13x9x2-inch baking dish. In a medium-sized bowl, mix soup, tuna, and milk. Pour soup mixture over biscuits and sprinkle cheese on top. Bake for 25 minutes.

Chopstick Tuna

- 1 can tuna, drained
- 1 can cream of mushroom soup
- 2 cups chow mein noodles
- 1 cup celery, chopped
- 1/4 cup onion, chopped
- 1/2 cup almonds or cashews, chopped

Combine soup with 1/4 cup water. Add 1 cup chow mein noodles and remaining ingredients. Place in baking dish and spread rest of noodles on top. Bake at 375 degrees for 30 minutes.

Classic Tuna Casserole

- 1 envelope chicken noodle soup mix
- 2 1/2 cups boiling water
- 3 tablespoons butter
- 3 tablespoons flour
- 1 can tuna
- 2 cups canned peas, drained
- 1/4 cup buttered bread crumbs
- Pepper

Preheat oven to 450 degrees. In a small saucepan, combine soup mix and water; heat to boiling. In another saucepan, melt butter over low heat and blend in flour and pepper. Gradually stir in hot soup and cook until thickened. Add tuna and fold in peas. Pour into a greased baking dish and top with bread crumbs. Bake for about 15 minutes, until heated through.

Tuna Casserole

1 (16 oz.) carton cottage cheese
2 cans cream of mushroom soup
1 medium onion, chopped finely
1 tablespoon Worcestershire sauce
2 garlic cloves, minced
1 cup sour cream
2 cans tuna
1 teaspoon salt
1/4 teaspoon pepper
4 cups macaroni, cooked
Cheddar cheese, grated

Mix all ingredients except cheese together in a casserole dish and top with grated cheese. Bake at 425 degrees for 45 minutes.

Tuna Divan

1 (10 oz.) package frozen broccoli
2 cans tuna, drained
1 tablespoon lemon juice
1 can condensed cheddar cheese soup
1 tablespoon seasoned bread crumbs

Cook broccoli according to directions on package; drain well. In a bowl, mix together tuna, lemon juice, and soup. Arrange broccoli in the bottom a baking dish and spoon tuna mixture on top. Sprinkle with bread crumbs. Bake at 350 degrees for 25 minutes.

Tuna Supper Casserole

1 (10 oz.) package frozen spinach
1 can tuna, drained
1 small can sliced mushrooms
2 tablespoons lemon juice
3 tablespoons butter
1 tablespoon minced onion
2 tablespoons flour
1/2 teaspoon salt
1/8 teaspoon pepper
1 egg, slightly beaten

Cook spinach according to directions on package. Drain well. Drain mushrooms, saving liquid. Add lemon juice and water to mushroom juice to make 1 cup liquid. In a saucepan, melt 2 tablespoons butter, and blend in onion, flour, salt, pepper, and mushroom liquid. Cook, stirring, until smooth and thick. Beat sauce into egg, then add mushrooms. Arrange spinach in a casserole dish, then top with tuna. Pour sauce on top. Dot with 1 tablespoon butter and bake at 350 degrees for 30 minutes.

Ham & Rice Casserole

1 can cream of mushroom soup
2 cups ham, cubed
1 cup cheddar cheese, grated
1 (6 oz.) box long-grained wild rice
1 cup sour cream

Preheat oven to 350 degrees. Cook rice and spread in greased 13x9x2-inch baking dish. Arrange ham on rice; cover with cheddar cheese. In small bowl, combine soup and sour cream; spread over cheese. Bake 45 minutes.

Ham & Noodle Casserole

1 can cream of mushroom soup
1/2 green pepper, chopped (optional)
1 (12 oz.) package egg noodles
1/2 medium onion, chopped (optional)
1 cup ham, diced
1 cup cheddar cheese, grated
Salt and pepper

Preheat oven to 375 degrees. Cook noodles according to directions on package. In a small bowl, mix ham, green pepper, onion, and cheese; fold this mixture into the noodles. Add soup, salt, and pepper. Pour into a casserole dish and bake for 45 to 50 minutes.

Baked Ham & Cheese Casserole

2 cups macaroni noodles (uncooked)
2 tablespoons margarine
1 small onion, chopped
1 cup ham or turkey ham, chopped
1 cup grated cheddar cheese
1 cup milk
1 egg

Cook macaroni according to package directions; drain. While the macaroni is still hot, stir in the butter and onion, and then add the ham. Stir in the grated cheese. Beat the milk and egg together. Place the macaroni mixture in a buttered 2-quart casserole dish and then pour the milk mixture over it. Sprinkle more grated cheese on top. Bake, uncovered, at 350 degrees for about 1 hour.

Ham Quiche

3 eggs
1/4 cup butter, melted
1/2 cup Bisquick
1 cup ham, chopped
1 cup cheddar or swiss cheese, grated
1 1/2 cups milk
Salt and pepper

Mix all ingredients except ham and cheese in blender. Pour into a 9-inch pie pan. Add cheese and ham and push down into mixture. Bake at 350 degrees for 45 minutes. Cool 10 minutes before serving.

Leftover Ham Casserole

2 cups ham, chopped
1 cup celery, chopped
1 small onion, chopped
1/2 cup milk
1 can cream of mushroom soup
3 cups potato chips, crushed
Grated cheese

Mix celery, ham, and onion together; put 1/2 of this mixture in an ungreased baking dish. Spoon 1/2 can of soup and 1/4 cup milk over the meat mixture and sprinkle 1 1/2 cups crushed chips over all. Repeat layers one more time and sprinkle cheese on top. Bake 30 minutes at 350 degrees.

Ham & Potatoes

1 can cream of mushroom soup
4 cups potatoes, cooked and sliced
1 1/2 cups ham, cubed
1 1/2 cups cheddar cheese, grated
1/4 cup milk
1 tablespoon butter
3/4 cup soft bread crumbs

Preheat oven to 350 degrees. Arrange half the potatoes in a greased 2-quart casserole dish. In a medium-sized bowl, stir together ham, soup, 1 cup of the cheese, and milk. Pour half of this mixture over the potatoes. Repeat layers. Combine bread crumbs, remaining cheese, and butter. Sprinkle over casserole. Bake uncovered for 45 minutes.

Sausage & Rice

1 can cream of mushroom soup
1 soup can water
1 pound sausage
1 cup uncooked rice
1 onion, chopped
1/2 cup cheddar cheese, grated
Salt and pepper

Preheat oven to 350 degrees. In a skillet, brown sausage and onion; drain. Add rice and cheese. Place mixture in a 13x9x2-inch baking dish and bake, covered, for 45 minutes. Uncover and bake 15 minutes longer.

Rainy Day Casserole

1 pound ground pork sausage
1 cup chopped onion
1 cup chopped green peppers
2 garlic cloves, minced
2 cups canned tomatoes
2 cups milk
2 cups macaroni noodles, uncooked
1 tablespoon chili powder
1 teaspoon salt

Brown sausage in a skillet. Add onion, garlic, and green peppers, cooking until soft. Mix sausage mixture with remaining ingredients in a greased baking dish. Cover and bake at 350 degrees for 45 minutes, or until macaroni is tender.

Chicken Tetrazzini

1 boiled chicken
1/2 pound macaroni
1/2 pound mushrooms, sauteed
2 cups chicken broth
1/2 cup slivered almonds
3 tablespoons butter
2 tablespoons flour
1 cup whipping cream
3 tablespoons dry white wine

Cut meat from chicken bones. Cook macaroni, drain, add mushrooms and almonds. Make sauce of butter, flour, broth; remove from heat, stir in cream, wine. Preheat oven to 375 degrees. Add 1/2 sauce to chicken, 1/2 half to macaroni. Place macaroni in baking dish, greased, make hole in center, fill with chicken. Bake until lightly browned.

Chicken & Broccoli Casserole

3 cups chicken, cooked and chopped
1 cup sour cream
1 pound broccoli, cooked and chopped
1 tablespoon lemon juice
1 can cream of chicken soup
2 cups cheddar cheese, grated
Salt and pepper

Preheat oven to 350 degrees. Mix together soup, mayonnaise, sour cream, lemon juice, salt, and pepper. In a casserole dish, layer the broccoli, chicken, and soup mixture with one layer each. Sprinkle cheese on top. Bake for 30 minutes.

Baked Chicken

1 fryer chicken, cut up
Crushed potato chips
Melted butter
Dip chicken in melted butter, and roll in potato chips. Bake at 350 degrees for 45 minutes.

Chicken Rice Casserole

1 fryer chicken, cut up
2 cups raw rice
2 cans cream of chicken soup
1 can cream of celery soup
1/2 can milk
1 package dry onion soup mix

Cover bottom of a baking dish with rice. Place chicken on top. Mix soups and milk and pour over rice and chicken. Sprinkle with dry soup mix. Bake at 350 degrees for 2 hours or until chicken is tender.

Chicken & Broccoli Pie

1 (10-oz.) package frozen broccoli, thawed and drained
3 cups cheddar cheese, grated
1 1/2 cups cooked chicken, chopped
2/3 cup onion, chopped
1 1/3 cups milk
3 eggs
3/4 cup Bisquick baking mix
3/4 teaspoon salt
1/4 teaspoon pepper

Preheat oven to 400 degrees. Mix broccoli, 2 cups cheese, chicken, and onion, and place in a greased pie plate. Beat milk, eggs, baking mix, salt, and pepper until smooth. Pour into pie plate. Bake until knife inserted in the center comes out clean, about 30 minutes. Top with remaining cheese and return pie to oven until cheese melts.

Chicken Enchiladas

1 can cream of mushroom soup
1/2 cup onion, chopped
1 package flour tortillas
3 cloves garlic, minced
3 cups chicken, cooked and diced
1 can black olives (optional)
1/2 cup milk
2 cups cheddar cheese, grated
Oil

Preheat oven to 350 degrees. In a skillet, fry the tortillas quickly in hot oil until soft. In a medium-sized bowl, mix chicken, soup, milk, onions, garlic, and olives. Layer tortillas in a greased 13x9x2-inch pan with chicken mixture and cheese, ending with a layer of cheese on top. Bake until mixture starts to bubble (about 25 minutes). Serve with sour cream.

Leftover Chicken Casserole

2 cups chicken, chopped
1 cup celery, chopped
1 small onion, chopped
1/2 cup milk
1 can cream of mushroom soup
3 cups potato chips, crushed
Grated cheese

Mix celery, chicken, and onion together; put 1/2 of this mixture in an ungreased baking dish. Spoon 1/2 can of soup and 1/4 cup milk over the meat mixture and sprinkle 1 1/2 cups crushed chips over all. Repeat layers one more time and sprinkle cheese on top. Bake 30 minutes at 350 degrees.

Chicken & Stuffing Casserole

2 cans cream of mushroom soup
4 chicken breasts
1 (6 oz.) package herb stuffing mix, uncooked
1/2 cup melted butter
1 cup boiling water

Preheat oven to 350 degrees. Boil chicken until tender. Grease a 13x9x2-inch baking pan and place chicken in pan. In a medium-sized bowl, mix together cans of soup. In a small bowl, mix boiling water with the seasonings from the stuffing mix. Pour the soup mixture over chicken. Sprinkle the dry stuffing mix on top of the soup and pour the water and seasonings evenly over all. Pour the melted butter on top last and stir mixture gently to coat stuffing mix. Bake, covered, for 30 minutes.

Baked Chicken Dinner

1 fryer chicken, cut up
2 tablespoons butter
1 package instant scalloped potatoes
1 medium onion, chopped
1 cup milk
3/4 cup water
Salt and pepper

Brown chicken in butter then arrange in a baking dish. Arrange dried scalloped potatoes around the chicken and sprinkle contents of seasoning packet over all. Lay onion slices on top. Combine milk and water and pour over top. Sprinkle with salt and pepper. Cover and bake for 1 1/2 hours at 350 degrees.

Chicken Casserole

1 (10 oz.) package frozen broccoli, cooked and drained
2 cups cooked chicken, diced
1 egg, beaten
2 cans cream of chicken soup
1 can cream of celery soup
2/3 cup mayonnaise
1 teaspoon lemon juice
1/2 cup cheddar cheese, grated
1 cube margarine
1 package prepared stuffing mix

Place cooked broccoli on bottom of a greased casserole dish. Place cooked chicken on top. Combine egg, soups, mayonnaise, and lemon juice in a bowl. Mix together and pour over chicken. Sprinkle cheese on top. Melt margarine and add to stuffing and seasoning packet. Spread over the top of the chicken. Bake at 350 degrees for 1 hour.

Quick Chicken Divan

4 chicken breasts, cooked
1 (10 oz.) package frozen broccoli
2 cans cream of chicken soup
1 soup can milk
1 cup mayonnaise
1 teaspoon lemon juice
1 teaspoon curry powder
Cheddar cheese, grated
Buttered bread crumbs

Place cooked chicken breasts in the bottom of a greased baking dish. Add a layer of frozen broccoli, chopped in pieces. Mix soup, milk, mayonnaise, lemon juice, and curry powder and pour over chicken and broccoli. Sprinkle with cheese and bread crumbs. Bake at 350 degrees for 45 minutes.

Sonora Chicken

4 cups chicken, cooked and chopped
1 can of cream of mushroom soup
1 can cream of chicken soup
1 can chili without beans
1 (4 oz.) can chili salsa
1/2 cup milk
1 small onion, chopped finely
12 corn tortillas
1 cup cheddar cheese, grated
1 cup jack cheese, grated

Mix together soups, chili, salsa, milk, and onion. Tear tortillas into small pieces. In a 13x9x2-inch baking dish layer half the chicken, half the sauce, and half the cheeses. Repeat. Bake 45 minutes at 350 degrees. You can also make this 24 hours in advance before baking for even better flavor.