Bacon Cheeseburger Grilled Cheese Casserole

## Ingredients

- 1 lb lean ground beef
- 1 cup yellow onion, diced
- 1/2 cup real bacon bits
- 1/4 cup mayo
- 1/4 cup ketchup
- 1 tbsp mustard
- 1/2 tsp salt
- 1/2 tsp pepper
- 2 tsp onion powder
- 12 slices bread
- 1/2 cup margarine
- 4 cups shredded mozzarella and cheddar blend

## Instructions

1. Preheat oven to 400F.
2. Cook ground beef in a large frying pan over medium-high heat with a dab of butter or margarine.
3. Crumble ground beef well while it's cooking.
4. Once the ground beef is cooked, drain excess grease from the pan.
5. Add the diced onions to the pan with the ground beef and stir well.
6. Continue cooking for a few minutes, stirring occasionally.
7. Remove the pan from the heat and add bacon bits, mayo, ketchup, mustard, salt, pepper and onion powder. Stir well.
8. Spread 6 of the slices of bread with 1/4 cup of the margarine and then cut them in half.
9. Lay the pieces of bread, margarine side down, in a greased 9 x 13 inch baking dish.
10. Sprinkle 2 cups of the cheese on top of the bread.
11. Spoon the meat mixture on top of the cheese and spread it out evenly.
12. Sprinkle the remaining 2 cups of cheese over the meat.
13. Spread 6 more slices of bread with 1/4 cup of margarine and cut them in half as well.
14. Lay the pieces of bread, margarine side up, on top of the casserole.
15. Place the dish in the oven and bake until the top bread is golden brown. 20-24 minutes.
16. Serve and enjoy!

# Cheesy Potato Casserole from Ore-Ida(R)

★★★★★

| Prep | Cook | Ready In |
| --- | --- | --- |
| 10 m | 50 m | 1 h |

Recipe By: Ore-Ida

"Comfort food at its best, this creamy, cheesy casserole with lots of shredded hash browns works either as a main dish or hearty side."

## Ingredients

- 1 (10.5 ounce) can condensed cream of chicken soup*
- 2 cups sour cream
- 1 teaspoon salt
- 1/4 teaspoon ground black pepper
- 2 cups shredded Cheddar cheese
- 1/3 cup sliced green onions
- 1 (30 ounce) package Ore-Ida(R) Shredded Hash Brown Potatoes
- 2 cups crushed corn flakes cereal
- 1/4 cup butter, melted

## Directions

1. Preheat oven to 350 degrees F. Coat 13x9 baking dish with nonstick cooking spray.
2. In a large bowl, whisk together soup, sour cream, salt and pepper. Stir in cheese, onion and hash browns until well mixed. Spoon evenly into baking dish.
3. In a medium bowl, mix together cereal and butter. Sprinkle evenly on top of hash brown mixture.
4. Bake uncovered for 45 to 50 minutes, or until hot and bubbly. Allow to rest for 5 minutes before serving. Season with additional salt and pepper to taste if desired. Garnish with additional sliced green onion if desired.

RECIPE COURTESY OF REE DRUMMOND

# Chicken Noodle Soup

| | | |
|---|---|---|
| Level: **Easy** | Total: **35 min**<br>Active: **20 min** | Yield: **4 to 6 servings** |

## Ingredients:

- Olive oil, for frying
- 2 boneless, skinless chicken breasts
- Kosher salt and freshly ground black pepper
- 2 carrots, peeled, halved and sliced crosswise
- 2 stalks celery, thinly sliced
- 1 medium onion, finely diced
- 1 clove garlic, grated
- 3/4 teaspoon ground thyme
- 2 cups low-sodium chicken broth
- 2 chicken bouillon cubes
- 4 cups cooked egg noodles

**1** Drizzle some olive oil in a heavy pot over medium-high heat. Season the chicken breasts with salt and pepper. Fry the chicken on both sides until fully cooked through, about 4 minutes per side. Set aside.

**2** Add the carrots, celery, onion and garlic to the pot and cook, stirring. Sprinkle over the thyme and 1/2 teaspoon black pepper. Reduce the heat to low and cook the veggies slowly, 3 to 4 minutes.

**3** Dice the chicken into very small pieces, then add them to the pot. Add the broth, bouillon cubes and 2 cups water and raise the heat to bring it to a gentle boil. Simmer for 10 minutes. Turn off the heat and stir in the noodles.

# Cornbread Casserole Recipe

## Ingredients

- 3 boneless skinless chicken breasts, cut in to cubes OR 2 cups cooked chicken in bite size pieces
- 1/4 cup diced onions
- 1/3 cup butter
- 1 bag frozen mixed vegetables
- 1/3 cup flour
- 2/3 cup milk
- 1 1/4 cup chicken broth
- Salt and pepper to taste
- 1 box cornbread mix (1 large or 2 small) prepared according to directions on box

## Instructions

1. If cooking chicken: heat 2 Tablespoons of oil in a large pot. Add cubed chicken and season with salt and pepper. Cook until chicken is done, about 10 minutes. Drain chicken from the pot and set aside.
2. Melt butter in a large pot on the stove over medium high heat. Add onions and cook for about 2 minutes. Add in bag of frozen vegetables and cook until warmed through and no longer frozen.
3. Stir in flour and cook for 2 minutes, stirring continuously.
4. Whisk in chicken broth about 1/2 cup at a time to avoid lumps. Once all the chicken broth is added, add in the milk and whisk to combine. Allow mixture cook for a few minutes to thicken. Stir in cooked chicken and cook for another minute or so until the entire mixture is hot. Remove from heat.
5. Pour the mixture in to a 9 x 9 square baking pan orany baking dish similar in size.
6. Top the mixture with the prepared cornbread mix, smoothing the mix out to cover the top of the pie.
7. Bake according to the directions on the cornbread mix. My mix said to bake at 400 degrees for 22-26 minutes. Make sure to bake long enough so that the bottom of the cornbread bakes through.
8. Once the bread is done, remove from oven and allow to sit for 5 minutes before serving.
9.

# Creamy Chicken and Wild Rice Soup

**Servings: 5 Servings**

| Prep Time | Cook Time | Total Time |
|---|---|---|
| 15 minutes | 1 hour | 1 hour 15 minutes |

## Ingredients

3/4 cup uncooked wild rice blend*
1 cup chopped yellow onion (from about 1 small onion)
1 cup diced carrots (from 2 medium)
1 cup diced celery (from 2 - 3 stalks)
7 Tbsp butter , diced, divided
1 clove garlic , minced
4 1/2 cups low-sodium chicken broth (measured from 3 14.5 oz cans)
1/4 tsp of each dried thyme , marjoram, sage and rosemary
Salt and ground black pepper , to taste
1 lb boneless skinless chicken breasts halves
1/2 cup all-purpose flour
1 1/2 cups milk
1/2 cup heavy cream
1 tsp lemon zest

## Instructions

1. Prepare rice according to directions listed on package.
2. Halfway through the rice cooking, in a separate large pot, melt 1 Tbsp butter over medium heat. Add onion, carrots and celery and saute until slightly tender, about 4 minutes, adding in garlic during last 30 seconds of sauteing.
3. Add chicken broth, thyme, marjoram, sage, rosemary and season with salt and black pepper to taste. Increase heat to medium-high, add chicken and bring mixture to a boil.
4. Cover pot with lid and allow mixture to boil 12 - 15 minutes, or until chicken is cooked through (rotating chicken to opposite side once during cooking for thicker chicken breasts - if they don't fully immerse in broth).
5. Remove chicken and set aside on cutting board to cool 5 minutes then shred into small bite size pieces. Meanwhile reduce heat to low and add cooked rice. Add shredded chicken to soup.
6. In a separate medium saucepan (I just rinsed and wiped out the rice pan), melt remaining 6 Tbsp butter over medium heat. Add flour and cook 1 1/2 minutes, whisking constantly.
7. Then, while whisking vigorously, slowly pour milk into butter/flour mixture. Cook mixture, stirring constantly until it thickens.
8. Add milk mixture to soup mixture in pot and cook about 5 minutes longer, or until soup is thickened (at this point, you can simmer the soup for a longer period of time if you want the rice to soften more, just cover with lid first and stir occasionally.
9. You can also add what's left in the remaining can of chicken broth). Stir in heavy cream and lemon zest and serve warm.
10. *I used Lundberg Wild Blend Rice which I recommend for this recipe if you can find it.

# Easy Homemade Lasagna

PREP TIME 30 minutes
COOK TIME 45 minutes
RESTING TIME 15 minutes
TOTAL TIME 1 hour 30 minutes
SERVINGS 12 servings
AUTHOR Holly Nilsson
COURSE Casserole, Main Course, Pasta
CUISINE Italian

## Ingredients

- 12 lasagna noodles *uncooked*
- 4 cups shredded mozzarella cheese *divided*
- 1/2 cup shredded parmesan cheese *divided*

### Tomato Sauce

- 1/2 pound lean ground beef
- 1/2 pound Italian sausage
- 1 onion *diced*
- 2 cloves garlic *minced*
- 24 oz **pasta sauce**
- 2 tablespoons tomato paste
- 1 teaspoon **Italian seasoning**

### Cheese Layer

- 2 cups ricotta cheese
- 1/4 cup chopped fresh parsley
- 1 egg *beaten*

# Instructions

1. Heat oven to 350°F. Cook pasta al dente according to package directions. Rinse under cold water and set aside.
2. Brown beef, sausage, onion and garlic over medium high heat until no pink remains. Drain any fat.
3. Stir in pasta sauce, tomato paste, Italian seasoning. Simmer 5 minutes.
4. Combine 1-1/2 cups mozzarella, ricotta, 1/4 cup parmesan cheese, parsley and egg.
5. Add 1 cup meat sauce to a 9x13 pan. Top with 3 lasagna noodles. Layer with 1/3 of the cheese mixture and 1 cup of meat sauce. Repeat finishing with noodles topped with sauce.
6. Cover with foil and bake 45 minutes. Uncover, add cheese and bake an additional 15 minutes or until browned and bubbly. Broil 2-3 minutes if desired.
7. Rest 10-15 minutes before cutting.

# Vegetable Lasagna with Alfredo Sauce

## Ingredients

1 box lasagna noodles, cooked
1/2 cup fresh spinach leaves
1/2 cup shredded carrots
1 small zucchini, thinly sliced
1 small yellow squash, thinly sliced
15oz ricotta cheese
2 cups mozzarella cheese - shredded or sliced fresh
1/4 cup cheddar cheese
1 jar Ragu Roasted Garlic Parmesan alfredo sauce
salt and freshly cracked pepper to taste

## Instructions

- 1. In an 8" x 8" baking dish, spred a thin layer of alfredo sauce on the bottom.
- 2. Layer the zucchini on top of the alfredo sauce then spoon on a layer of ricotta cheese then sprinkle a layer of mozzarella cheese. Top with a layer of noodles.
- 3. Repeat the layering process with the squash, spinach and carrots topping each layer with alfredo sauce, ricotta cheese, a sprinkle of mozzarella and then noodles.
- 4. After the carrots layer, place a final layer of alfredo sauce on the noodles then top with remaining mozzarella and cheddar cheese. Be sure to cover the noodles so they don't dry out.
- 5. Bake at 350˚ for 35-40 minutes or until the center is hot.

- Servings : 4-6
- Ready in : 60 Minutes

**Macaroni and Cheese**

Makes a 9x13 pan

8 oz. elbow noodles, cooked and drained

¼ c. butter

¼ c. flour

3 c. milk

2 c. shredded Cheddar Cheese (8 oz.)

2 slices bread, cut into ½" cubes, 1/3 c. butter, melted (combine bread cubes and melted butter to coat cubes before placing on top of mac-n-cheese)

Prepare the noodles as directed on the package. Drain and set aside.

Meanwhile prepare the cheese sauce by making a roux. In a saucepan, melt the butter over medium heat. Add the flour, salt and pepper and stir with a whisk, mixing until they're well combined and the mixture looks smooth. Cook, stirring frequently, for 2 minutes, until the mixture is bubbly and foamy. At this point, it should look like a thick paste. Whisk in cold milk. Bring the mixture to a boil and cook for about 2 minutes, stirring with a whisk, until the liquid is thickened. Stir in shredded Cheddar cheese, stirring until cheese is melted and well combined with the white sauce. Remove from heat and pour over cooked noodles, stirring to coat.

Pour noodles into 9x13 baking dish that has been sprayed with cooking spray (or greased with butter). Add buttered bread cubes on top and bake at 350 degrees for 30 min until bread cubes are browned and the mixtures are bubbling.

# No-Boil Baked Ziti

1 jar RAGÚ® Old World Style® Traditional Sauce

1 1/2 cups water

1 container, 15 oz. Ricotta cheese

2 cups shredded Mozzarella cheese, (about 8 oz.)

1/4 cup grated Parmesan cheese

8 ounces uncooked ziti pasta

1. Preheat oven to 400°F.

2. Combine sauce with water in large bowl. Stir in Ricotta cheese, 1 cup Mozzarella cheese and Parmesan cheese, then uncooked ziti.

3. Evenly spoon ziti mixture into 13 x 9-inch baking dish. Cover tightly with aluminum foil and bake 55 minutes.

4. Remove foil and sprinkle with remaining 1 cup Mozzarella cheese. Bake uncovered an additional 5 minutes. Let stand 10 minutes before serving.

# Quick Chicken-Corn Chowder

**Yield**
6 servings (serving size: about 1 cup)

December 2001
RECIPE BY **COOKING LIGHT**

## Ingredients

- 2 tablespoons butter
- 1/4 cup chopped onion
- 1/4 cup chopped celery
- 1 jalapeño pepper, seeded and minced
- 2 tablespoons all-purpose flour
- 3 cups 2% reduced-fat milk
- 2 cups chopped roasted skinless, boneless chicken breasts (about 2 breast halves)
- 1 1/2 cups fresh or frozen corn kernels (about 3 ears)
- 1 teaspoon chopped fresh or 1/4 teaspoon dried thyme
- 1/4 teaspoon ground red pepper
- 1/8 teaspoon salt
- 1 (14 3/4-ounce) can cream-style corn

## How to Make It

Melt the butter in a large Dutch oven over medium heat. Add onion, celery, and jalapeño; cook for 3 minutes or until tender, stirring frequently. Add flour; cook 1 minute, stirring constantly. Stir in milk and remaining ingredients. Bring to a boil; cook until thick (about 5 minutes).

# Slow Cooker White Bean Soup – Gluten Free & Vegan

Prep Time: 15 min Cook Time: 8 hrs Total Time: 8 hrs 15 min Yield: 6 servings 1x

★★★★★

5 from 1 reviews

## Description

This gluten free and vegan White Bean Soup is warm, creamy, and tastes wonderful! You can make it in your Instant Pot or slow cooker making it the perfect dinner option!

## Ingredients

SCALE 1x 2x 3x

- 1 cup carrots, chopped
- 1 cup celery, chopped
- 1 medium yellow or white onion, chopped
- 4 cloves of garlic, minced
- 6 cups low sodium vegetable broth
- 2 cups dry navy beans*
- 1/2 tsp basil, dried
- 1/2 tsp rosemary, dried
- 1/2 tsp sage, dried
- 1 tsp thyme, dried
- 1 tsp salt

## Instructions



1. Add all ingredients to slow cooker or Instant Pot and stir.
2. If cooking in a slow cooker, cook on low for 6-8 hours or high for 4-5 hours.*
3. If cooking in an Instant Pot, add all ingredients to the pressure cooker, close the lid and make sure you are NOT venting. Select the Bean/Chili setting which should be pre-programmed to cook for 30 minutes, high pressure, and on the normal mode. Allow the Instant Pot to release naturally.*
4. Mash beans with potato masher before serving to get a nice creamy consistency and enjoy!

## Notes

- Make sure you use navy beans and not cannellini beans. If using cannellini beans, you need to boil the beans on the stove for 10 minutes before adding to the slow cooker/Instant Pot.
- All slow cookers behave a little differently. If you aren't sure of how your slow cooker will cook dry beans, I recommend boiling the beans for 10 minutes before adding them to the slow cooker to make sure they are soft once the cook time is up.
- For extra soft beans, I recommend bumping up the Instant Pot to "More" mode and setting the cook time to 40 minutes.

# southwest sweet potato tater tot hotdish

*author:* pinch of yum
*prep time:* 15 mins
*cook time:* 30 mins
*total time:* 45 minutes
*yield:* 8 1x

## DESCRIPTION

This sweet potato tater tot hotdish is a spicy twist on the original – loaded with peppers, corn, black beans, homemade queso sauce, and tots! YUM!

## INGREDIENTS

SCALE 1x 2x 3x

- 3 tablespoons butter
- 1 onion, chopped
- 3 cloves garlic, minced
- 3 red/yellow bell peppers, chopped
- 2 poblano peppers, chopped
- 16 ounces fresh mushrooms, stems removed, chopped
- 1 tablespoon cumin
- 1 tablespoon chili powder
- 1/4 cup flour
- 3/4 cup milk
- 1 pound pepperjack cheese, cut into cubes
- 1 14-ounce can black beans
- 1 cup frozen corn
- salt to taste
- 1–2 bags sweet potato tater tots
- red peppers, corn, cilantro, jalapeño for topping

## INSTRUCTIONS

1. Preheat the oven to 350 degrees.
2. Heat the butter over medium high heat in a 10.25-inch cast iron skillet. Add the onion, garlic, mushrooms, and peppers; saute until soft. Add the spices and stir to mix.
3. Add the flour and stir to coat until everything gets sticky. Add the milk slowly, stirring after each addition, until you get a smooth mixture. Add the cheese cubes and stir until melted.
4. Stir in the black beans and corn. Taste and adjust – this is a good time to add your salt!
5. Top the whole thing with tater tots (I did mine in a circle formation).
6. Bake for 20-30 minutes. BEWARE THE BUBBLING OVER – put a pan underneath to catch any drips. Let stand for a few minutes before serving.

# Swiss Chicken

2-3 boneless chicken breasts, sliced thinly (1/4" thick) while still partially frozen*****

2 – 10.5 cans cream of chicken soup (or 1 – 26oz can)

8 oz ranch salad dressing

2 – 12 oz pkg shredded Swiss Cheese

garlic powder to taste (about 1 T)

onion powder to taste (about 1 T)

dried parsley (3-5 T)

stuffing cubes (like Stove Top or Pepperidge farms for stuffing a turkey), unprepared

Preheat oven to 375 degrees. Combine the soup, the salad dressing and seasonings, mixing well. Spread about 1/2 cup of this mixture over the bottom of a 9x13 baking dish, just to coat the bottom. Lay the thin slices of chicken across the bottom of the dish, can double up if you have lots of chicken. Spread 1 1/2 pkg of the cheese on top of the chicken. Pour the remaining soup mixture over the cheese, covering it entirely. Sprinkle the stuffing cubes to cover the sauce, gently pressing it into the sauce a bit. Sprinkle the remaining cheese on top.

Cover loosely with foil and bake for 45 minutes or until the chicken is cooked. Remove foil for the last 10 minutes or so to toast up the cheese. Serve over rice or flat (egg) noodles.

***** I have done this with whole chicken breasts. I have done it where I've cooked the chicken first, put cooked rice in the bottom, then chicken, then cheese, then sauce, then stuffing, baked it and taken to a pot luck.

# Taco Casserole

Makes a 9x13 pan

1-1.5 pound ground beef

1 small onion, diced

1 packet taco seasoning mix

1 – 6 oz. can of large, black olives, sliced

2 c. shredded Cheddar Cheese (8 oz.)

2 cans refrigerator crescent rolls (I prefer the "crescent dough sheet" so I don't have to close up the perforations)

Brown the hamburger in a frying pan with the diced onions. When browned, add the taco seasoning packet and only enough water to coat the meat with the seasoning. Set aside.

Meanwhile, spray a 9x13 baking dish with cooking spray. Unroll first can of crescent roll and spread onto the bottom of the baking dish. Top with the seasoned ground beef, sliced black olives and Cheddar cheese. (Original recipe also included diced tomatoes, these would be optional.) Cover with 2nd can of crescent rolls.

Bake per instructions on crescent dough can. Serve with salsa and sour cream.

# Tater Tot Hot Dish

## Ingredients:

32 oz. tater tots

1 1/2 lb. ground beef

1/2 onion, finely chopped

4 cups mixed vegetables

1 can cream of chicken soup

Cooking spray

(I use cream of mushroom soup)

## Directions:

Preheat oven to 375° F.

Spray a 9" x 13" glass baking dish with cooking spray.

Gently pat and spread ground beef into the bottom of the baking dish. Top ground beef with chopped onions.

Top onions with mixed vegetables. Top vegetables with soup, straight from the can, gently spreading soup with the back of a large spoon. Top soup with tater tots, covering entire top of dish.

Bake until hamburger is done, about 1 hour. Note: Check after 30 minutes of cooking time; if tater tots are getting too brown, reduce oven temperature to 350° F.