Casseroles

Compiled by: Becky

Introduction

Chili Rellenos Casserole

Description

This Chili Rellenos Casserole is very easy to prepare and is loaded with flavor. Great for a busy week night, and good enough for company.

Ingredients

- 14 oz whole green chili peppers, drained and sliced lengthwise
- 8 oz monterey jack cheese shredded
- 8 oz longhorn or cheddar cheese
- 3 Eggs beaten
- 12 oz evaporated milk
- 2 tbsp flour
- 8 oz enchilada sauce
- 1 sliced jalapenos and black olives

Instructions

Preheat oven to 350 degrees F

Spray a 8X8 inch baking dish with cooking spray.

Lay half of the chilies evenly in bottom of baking dish.

Sprinkle with half of the Jack and Cheddar cheeses, and cover with remaining chilies.

In a bowl, mix together the eggs, milk, and flour, and pour over the top of the chilies.

Bake in the preheated oven for 35 - 40 minutes.

Remove from oven, pour tomato sauce evenly over the top, and continue baking another 15 minutes.

Sprinkle with remaining Jack and Cheddar cheeses, jalepenos and black olives,

Rest 10 minutes and serve.

Notes

Prepare ahead of time and pop in oven next day

Pizza Casserole

Description

All the things I love on pizza and mixed with egg noodles for a great one dish casserole.

Ingredients

- 2 cups uncooked egg noodles or spiral pasta or penne pasta
- 1/2 lb ground beef
- 1/2 lb italian sausage - I like hot
- 1/2 tsp onion powder
- 2 cloves garlic, minced
- 1 cup Pepperoni (quartered & cut in thin slices
- 16 oz pizza sauce
- 1 cup shredded mozzarella cheese
- 1 cup shredded cheddar cheese
- 4 tbsp milk

Instructions

1. Preheat oven to 350 degrees F (175 degrees C).

Cook noodles according to package directions.

In a medium skillet over medium-high heat, brown the ground beef with the onion, garlic and green bell pepper. Drain excess fat.

Stir in the noodles, pepperoni, pizza sauce, half the cheese and milk, and mix well. Pour this mixture into a 2-quart casserole dish.

Bake at 350 degrees F (175 degrees C) for 20 minutes, top with therest of the cheese, then bake for 5 to 10 more minutes.

Can sprinkle pepper flakes over the top.

Sour Cream Rice Bake

Description

This Sour Cream Rice Bake is pure comfort food. It's ridiculously easy to make, with just six ingredients. It takes about 40 minutes from start to finish. The flavor is somewhat mellow and the rice is super creamy.
What I'm saying is, this dish is almost as good as laying on the couch in your comfy pants (or no pants, if you want), wrapped in a big, warm blanket, with Bravo or Lifetime on the television for 8 hours straight.

Ingredients

- 1 lb ground beef
- 15 oz tomato sauce
- 1 1/2 cup white rice
- 3 cup beef broth
- 1 cup cottage cheese
- 1/2 cup sour cream
- 1 cup cheddar cheese shredded

Instructions

Add the rice and water to a medium sauce pan over medium heat, stirring occasionally.

Bring to a boil, reduce heat to low, and cover the pan. Cook for 15-18 minutes, stirring occasionally, until the water is absorbed. Allow to sit, covered, for 5 minutes.

While the rice is cooking, brown the ground beef in a skillet until cooked through. Remove from the heat, drain the grease, and add the tomato sauce to the pan.

Add the rice to a large mixing bowl and dump in the sour cream and cottage cheese. Stir to combine. Salt and pepper, to taste.

In a 2 quart baking dish place half of the rice on the bottom of the dish. Top with half of the meat and tomato sauce mixture. Sprinkle on half of the cheese. Repeat the layers.

Bake at 350 degrees for 10 to 15 minutes or until the cheese is melted.

Notes

Can use egg noodles insead of rice.

Sweet Potato Casserole

Description

Fluffy sweet potatoes mixed with butter, sugar, and vanilla, and baked with a crunchy pecan streusel topping. This recipe was given to me by my brother-in-law.

Ingredients

- 2 29 oz.can cut sweet potatoes
- 1/2 cup Butter Melted
- 1/3 cup evaporated milk
- 3/4 cup brown sugar
- 1 tsp vanilla
- 2 Eggs beaten
- 1/2 cup flour
- 1/3 cup *butter
- 1 cup chopped pecans
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp salt

Instructions

Preheat oven to 350 degrees.

Grease a 9x13 inch baking dish.

In a large bowl, mix together mashed sweet potatoes, 1/2 cup butter, milk, sugar, vanilla extract, and eggs and spices.

Spread sweet potato mixture into the prepared baking dish.

In a small bowl, mix together brown sugar and flour.

Cut in 1/3 cup butter until mixture is crumbly, then stir in pecans.

Sprinkle pecan mixture over the sweet potatoes.

Bake for 25 minutes in the preheated oven, or until golden brown.