



Blue Ribbon Casseroles



"OOH IT'S SO GOOD!!"

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Blue Ribbon Casseroles: 23 Easy Casserole Recipes

Mr. Food Blue Ribbon Casseroles: 23 Easy Casserole Recipes

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Blue Ribbon Casseroles: 23 Easy Casserole Recipes

Dear Friend,

Everybody loves casseroles, and we make 'em all year long. Why not? Casseroles are pure comfort food. From their tempting aromas to their stick-to-your-ribs appeal, casseroles are super for a family meal. And with most of them being one-pot meals, as well, we get the added bonus of less cleanup.

That's why we've selected our all-time favorite easy casserole recipes to share with you in this free eCookbook. No matter if you're looking for a main dish or a go-along, these comfort food recipes will fit your mealtime needs. And since casserole recipes often use a combo of ingredients or make great use of leftovers, they're budget-stretching recipes, too. After all, doesn't your family deserve a hot meal that makes them feel good at the end of the day? Sure, they do, and casseroles are feel-good recipes.

So gather your family around the table for any of these 23 incredibly satisfying meal ideas like hearty Chicken Pasta Bake and kid-pleasing Cheeseburger Bake. Imagine serving a company-fancy Steak Cobbler that's easy as can be! And, of course, everybody's favorite, Better Baked Ziti.

Why, that's just a sampling of what's in store for you so that you can turn out hot and bubbly satisfying casseroles that are short on work and long on..."OOH IT'S SO GOOD!!"

A handwritten signature in blue ink that reads "Mr. Food".

P.S. Enjoy this eCookbook packed with more than 20 easy casserole recipes sure to satisfy all year long. Remember, the "Mr. Food Blue Ribbon Casseroles: 23 Easy Casserole Recipes" eCookbook is available FREE, with others also available for free download from www.MrFood.com. We have lots more eCookbooks available, so go on, tell your friends to visit MrFood.com, too, so they can get their very own copies FREE!



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CHICKEN AND TURKEY

CHICKEN PASTA BAKE



This cheesy all-in-one chicken casserole dish literally shouts “comfort!” It makes use of ingredients you can easily keep on hand so you can always be ready to throw together this hearty meal.

SERVES: 6

- 1 pound penne pasta
 - 2 pounds ricotta cheese
 - $\frac{3}{4}$ cup grated Parmesan cheese
 - 1 (12-ounce) can fat-free evaporated milk
 - 1 egg
 - 1 tablespoon garlic powder
 - 1 teaspoon salt
 - $\frac{1}{2}$ teaspoon black pepper
 - 1 (10-ounce) package frozen chopped broccoli, thawed and well drained
 - 1 (10-ounce) package or 2 cups cooked chunked chicken breast
 - 2 cups shredded mozzarella cheese
1. Preheat oven to 350°F. Prepare penne pasta according to package directions; drain. Coat a 9" x 13" baking dish with cooking spray.
 2. Meanwhile, in a large bowl, combine ricotta cheese, Parmesan cheese, evaporated milk, egg, garlic powder, salt, and pepper; mix until well combined.
 3. Stir in broccoli and cooked chicken; mix well. Add penne and toss gently until well mixed; pour into baking dish and sprinkle with mozzarella cheese.
 4. Cover with foil and bake 45 minutes then remove foil and bake 5 more minutes.

For more easy chicken casserole recipes, please visit our sister site, AllFreeChickenCasseroleRecipes.com.



CHICKEN SALAD BAKE

Heat up a deli favorite with Chicken Salad Bake. Nothing is more comforting than chicken salad like Mom used to make except...warm chicken salad like Mom used to make!

SERVES: 4

COOKING TIME: 20 MIN

- 2 cups chopped cooked chicken
 - 2 ribs celery, chopped
 - 1 small onion, finely chopped
 - 1 jar (2-ounce) chopped pimientos
 - 1 can (10-3/4 ounces) cream of chicken soup
 - 1/3 cup mayonnaise
 - 3/4 cup (3 ounces) shredded Cheddar cheese
 - 3/4 cup crushed potato chips
1. Preheat the oven to 425°F. In a large bowl, combine the chicken, celery, onion, pimientos, soup, and mayonnaise; mix well and pour into an 8-inch square baking dish.
 2. Sprinkle with the cheese and potato chips. Bake for 20 minutes, or until heated through.



CRUNCHY TURKEY BAKE



Our Crunchy Turkey Bake is so warming and satisfying that you're gonna be buying or making extra turkey just so you have leftovers to make it! Your hungry gang will never know Crunchy Turkey Bake uses up your leftovers!

SERVES: 4

COOKING TIME: 15 MIN

- 1 pound leftover cooked turkey, cut into 1/2-inch chunks
 - 2 (15-ounce) cans mixed vegetables, drained
 - 1 (10-3/4-ounce) condensed cream of mushroom soup
 - 1 (8-ounce) can sliced water chestnuts, drained
 - 1 cup (4 ounces) shredded sharp Cheddar cheese
 - 3/4 cup mayonnaise
 - 1 small onion, finely chopped
 - 2 celery stalks, finely chopped
 - 1 cup French-fried onions (from a 2.8-ounce can)
1. Coat a microwave-safe 2-quart casserole dish with cooking spray.
 2. In a large bowl, combine all the ingredients except the French-fried onions; mix well then spoon into the casserole dish.
 3. Microwave at 80% power for 10 minutes. Remove from the microwave and top with the French-fried onions. Microwave at 80% power for 5 more minutes, or until bubbly and heated through.

NOTE

Cooking times may vary. Check your microwave instruction booklet for guidelines.



MEAT

DEEP DISH PIZZA CASSEROLE



You'll be amazed by how easy this pizza casserole is. Serve it with a big tossed salad, and you've got a winning homemade pizza dish that works for lunch, for weeknight dinners and company dinners, too. You can add pepperoni on top to make this a meat-lover's pizza casserole.

SERVES: 6

- 1 pound ground round
 - 1 (15-ounce) can chunky Italian-style tomato sauce
 - 1 (10-ounce) can refrigerated pizza dough
 - 6 (1-ounce) slices mozzarella cheese, divided
 - ¼ cup grated Parmesan cheese
1. Preheat oven to 425°F. Cook meat in a nonstick medium skillet over medium-high heat, stirring until meat crumbles and is no longer pink. Drain, if necessary, and return to skillet. Add tomato sauce, and cook until heated.
 2. Meanwhile, unroll pizza dough, and press into bottom and halfway up sides of a lightly greased 9 "x 13" baking dish (see Notes). Line bottom of pizza crust with 3 slices mozzarella cheese. Top with meat mixture.
 3. Bake, uncovered, for 12 minutes. Top with remaining 3 cheese slices, and sprinkle with Parmesan cheese. Bake 5 more minutes, or until crust is browned and cheese melts. Cool 5 minutes before serving.

NOTE

Make sure to push the pizza crust up the sides of your baking dish so the delicious pizza filling will bubble up inside the crispy crust. Deep Dish Pizza Casserole was #1 on our reader favorites list for 2010! [Check out all the top 20 recipes of 2010.](#)



BAKED RAVIOLI AND SAUSAGE



In our Baked Ravioli and Sausage, pillowy soft cheese ravioli mixes with zesty Italian sausage and bakes up flavor-packed and bubbly good.

SERVES: 6

COOKING TIME: 1 HR

- 1 pound bulk hot Italian sausage
 - 2 (28-ounce) jars spaghetti sauce
 - 1 (25-ounce) package frozen cheese ravioli (see Note)
 - 1 (7-ounce) can sliced mushrooms, drained
 - 1 cup (4 ounces) shredded mozzarella cheese
1. Preheat oven to 350°F. Coat a 9" x 13" baking dish with cooking spray.
 2. Brown the sausage in a large skillet over medium-high heat for 8 to 10 minutes, until no pink remains, crumbling the sausage as it cooks. Drain off excess liquid and place sausage in a large bowl. Add spaghetti sauce, ravioli, and mushrooms; mix well.
 3. Place in prepared baking dish and sprinkle with cheese. Cover tightly with foil and bake 45 minutes. Remove foil and bake 5 to 10 more minutes, or until heated through and cheese is golden.

NOTES

- The ravioli can be used frozen, but if it is thawed first, the cooking time can be reduced by about 10 minutes.
- If you like this recipe, then you're gonna love our collection of [11 tasty and quick easy dinner recipes!](#)



BEEFED UP BROCCOLI LASAGNA

Remember when making lasagna was a day-long project, reserved for special occasions only? Try making lasagna our way, and you'll change your mind.

SERVES: 6

COOKING TIME: 1 HR

- 1 pound lean ground beef
 - 1 (28-ounce) jar spaghetti sauce
 - 1 (14½-ounce) can Italian-style diced tomatoes
 - ¼ teaspoon salt
 - 1 (10-ounce) package frozen chopped broccoli, thawed and well drained
 - 1 (15-ounce) container ricotta cheese
 - ¼ cup grated Parmesan cheese
 - 1 egg
 - 10 uncooked lasagna noodles
 - 1½ cups (6 ounces) shredded mozzarella cheese
1. Preheat oven to 375°F. Coat a 9" x 13" baking dish with cooking spray.
 2. In a large skillet, brown ground beef over medium heat for 8 to 10 minutes, until no pink remains, crumbling meat as it cooks. Drain off excess liquid. Add spaghetti sauce, tomatoes, and salt; stir until well blended then set aside.
 3. In a medium bowl, combine broccoli, ricotta and Parmesan cheeses, and the egg; mix well.
 4. Spread 2 cups sauce mixture over bottom of prepared baking dish. Press 4 noodles lengthwise over sauce and 1 noodle crosswise across end of baking dish, completely covering sauce mixture. Spread ricotta mixture evenly over noodles then sprinkle with 1 cup mozzarella cheese. Top with 1-1/2 cups sauce mixture then arrange remaining noodles over sauce, pressing lightly into sauce. Spread remaining sauce over top.
 5. Bake 45 minutes, or until noodles are tender. Remove from oven and sprinkle with remaining 1/2 cup mozzarella; cover with aluminum foil. Let sit 15 minutes then cut and serve.



BEEFY TACO BAKE



Get the excitement and great taste of beef tacos without the work of making individual tacos. This beefy taco bake is sure to make your family happy and your life easier!

SERVES: 4

- 1 pound ground beef
 - 1 (10-3/4-ounce) can condensed tomato soup
 - 1 cup salsa
 - 1/2 cup milk
 - 6 (6- to 8-inch) flour or 8 corn tortillas, cut into 1-inch pieces
 - 1 cup shredded Cheddar cheese, divided
1. Preheat oven to 400°F. Coat a 2-quart baking dish with cooking spray.
 2. In a large skillet, brown ground beef over medium-high heat, stirring until crumbled; drain.
 3. Stir in soup, salsa, milk, tortillas, and 1/2 cup cheese; spoon into prepared baking dish.
 4. Cover and bake 30 minutes, or until hot. Sprinkle with remaining 1/2 cup cheese, and serve.

NOTE

Beefy Taco Bake made our reader favorites list for 2010! [Check out all the top 20 recipes of 2010.](#)



CHEESEBURGER BAKE

Love cheeseburgers? Love casseroles? Then stop reading and start making this favorite all-in-one family meal!

SERVES: 4

- 1 ½ pounds lean ground beef
 - 1 ½ teaspoons onion powder
 - ½ teaspoon garlic powder
 - ½ teaspoon black pepper
 - 1/3 cup ketchup
 - 1 ½ cups (6 ounces) finely shredded sharp Cheddar cheese
 - 1 (7-1/2-ounce) package biscuits (10 biscuits)
1. Preheat oven to 450°F. Coat an 8-inch square baking dish with cooking spray.
 2. In a large skillet, brown ground beef with onion powder, garlic powder, and pepper over high heat, stirring to break up the beef. Drain off any fat then add the ketchup and cheese; mix well and pour into prepared baking dish.
 3. Place biscuits over top and bake 8 to 10 minutes, or until biscuits are golden and cooked through.



HEARTY HAM BAKE



The magic ingredient in this hearty leftover ham recipe is right in our supermarket refrigerator case. Simply bring home some refrigerated pizza crust and you'll easily make a Hearty Ham Bake that tastes sensational.

SERVES: 6

COOKING TIME: 35 MIN

- 1 (10-3/4-ounce) can condensed Cheddar cheese soup
 - 1/3 cup milk
 - ½ cup sour cream
 - ½ teaspoon black pepper
 - 4 cups cubed cooked ham
 - 1 (14-ounce) package frozen broccoli florets, thawed and drained
 - 1 (10-ounce) package refrigerated pizza dough
1. Preheat oven to 350 degrees F. Coat an 8-inch square baking dish with cooking spray.
 2. In a large bowl, combine soup, milk, sour cream, and pepper; mix well. Stir in ham and broccoli; mix well then spoon into prepared baking dish.
 3. Unroll pizza dough and cut crosswise into eleven 1-inch strips. Place 5 strips lengthwise over top of ham mixture, leaving a space between each strip. Place remaining 6 strips crosswise over top, forming a crisscross pattern.
 4. Bake 35 to 40 minutes, or until crust is golden and casserole is heated through. Serve immediately.

PREPARATION TIP

I recommend baking this with the casserole dish on a rimmed baking sheet. That way, cleanup is easier if the mixture bubbles up over the sides.



CHILI LASAGNA

No, this isn't a mistake. We really do add a layer of chili to our Chili Lasagna to give it a slightly spicy kick. Trust us, the chili makes this lasagna really stand out from the rest.

SERVES: 6

COOKING TIME: 1 HR

- 9 lasagna noodles
- 1 (15-ounce) container ricotta cheese
- 3 cups (12 ounces) shredded Cheddar cheese, divided
- 3 scallions, thinly sliced, divided
- 1 (8-1/2-ounce) can whole-kernel corn, drained
- 1 egg
- ½ teaspoon salt
- ½ teaspoon black pepper
- 2 (15-ounce) cans no-bean chili

1. Preheat oven to 350 degrees F. Coat a 9" x 13" baking dish with cooking spray.
2. Cook lasagna noodles according to package directions; drain.
3. Meanwhile, in a medium bowl, combine ricotta cheese, 2 cups Cheddar cheese, 2 sliced scallions, the corn, egg, salt, and pepper; mix well.
4. Spread 3/4 cup chili over bottom of baking dish. Place 3 lasagna noodles over chili. Place half of ricotta mixture evenly over noodles then top with HALF of remaining chili. Place 3 noodles over chili then top with remaining cheese mixture. Place remaining noodles over cheese mixture then top with remaining chili. Sprinkle the remaining 1 cup Cheddar cheese over top. Cover tightly with aluminum foil.
5. Cover tightly with aluminum foil and bake 30 to 35 minutes, or until heated through and bubbly. Remove foil and bake 5 more minutes. Remove from oven and sprinkle with remaining sliced scallion. Let sit 5 minutes before serving.

OPTION

For a spicier dish, add some hot pepper sauce and/or chili powder to the canned chili before assembling the lasagna.



FESTIVAL SAUSAGE BAKE



Festival Sausage Bake is huge and hearty. Its large portions and smorgasbord of ingredients will remind you of the big pasta bakes your mom used to make.

SERVES: 4

COOKING TIME: 35 MIN

- 1 pound rigatoni pasta
 - 2 tablespoons vegetable oil
 - 1 ¼ pounds hot Italian sausage, cut into 1-inch pieces
 - 2 large green bell peppers, cut into 1/2-inch strips
 - 2 medium-sized onions, cut into 1/4-inch slices
 - 2 teaspoons minced garlic
 - 2 (26-ounce) jars spaghetti sauce
 - ¼ cup grated Parmesan cheese
 - 1 cup (4 ounces) shredded mozzarella cheese
1. Preheat oven to 350°F. Cook pasta according to package directions; drain.
 2. Meanwhile, in a large skillet, heat oil over medium-high heat. Add sausage, peppers, onions, and garlic, and cook 15 to 20 minutes, or until sausage is cooked through and peppers and onions are tender, stirring occasionally.
 3. Drain sausage mixture, and place in a large bowl. Add pasta, spaghetti sauce, and Parmesan cheese; mix well. Pour into a 9" x 13" baking dish, cover with aluminum foil, and bake 20 minutes.
 4. Remove foil; sprinkle sausage bake with mozzarella cheese then bake 10 minutes, or until heated through and cheese is melted.



ITALIAN LAYER BAKE

Italian Layer Bake is a Mediterranean delight. This recipe features layers of Italian meats, peppers, and bubbly cheese under a golden crust. Mmm!

SERVES: 6

- 1 (8-ounce) container refrigerated crescent rolls
 - 8 slices (1/2 pound) deli turkey
 - 8 slices (1/2 pound) deli ham
 - 12 slices (1/2 pound) deli hard salami
 - 8 slices (1/2 pound) Swiss cheese
 - 1 (12-ounce) jar roasted peppers, drained
 - 4 eggs, beaten
1. Preheat oven to 350°F. Unroll crescent roll dough without separating triangles. Separate dough into 2 squares along center cut line.
 2. Place 1 square of dough into an 8-inch square baking dish; using your fingertips, press dough to fit bottom of the dish.
 3. Layer with half of each of the turkey, ham, salami, Swiss cheese, and roasted peppers. Pour half of the beaten eggs over peppers and repeat with remaining meat, cheese, and peppers.
 4. Place remaining square of dough over peppers. Pour remaining beaten eggs over dough and cover lightly with foil.
 5. Bake 20 minutes, remove foil, and bake an additional 20 to 22 minutes, or until golden and heated through. Let cool 15 to 20 minutes then cut and serve.



STEAK COBBLER



Who says cobbler has to be sweet? Not Mr. Food! Try Steak Cobbler for a tasty change of pace!

SERVES: 6

COOKING TIME: 25 MIN

- $\frac{1}{3}$ cup all-purpose flour
 - 2 teaspoons salt, divided
 - $\frac{1}{2}$ teaspoon black pepper
 - 2 pounds beef top or bottom round, cut into $\frac{1}{2}$ -inch chunks
 - 4 tablespoons vegetable oil
 - 2 medium-sized onions, cut into 1-inch wedges
 - $\frac{1}{2}$ pound fresh mushrooms, sliced
 - 1 (10-ounce) package frozen mixed vegetables
 - 1 cup beef broth
 - $\frac{1}{2}$ teaspoon garlic powder
 - $\frac{1}{4}$ teaspoon ground red pepper
 - 1 teaspoon browning and seasoning sauce
 - 1 (12-ounce) package refrigerated buttermilk biscuits (10-12 biscuits)
1. Preheat oven to 375°F. Coat a 9" x 13" baking dish with cooking spray.
 2. In a medium bowl, combine the flour, 1 teaspoon salt, and the black pepper; mix well. Add beef chunks and toss until well coated.
 3. In a large skillet, heat 2 tablespoons oil over medium-high heat. Add beef chunks, reserving flour mixture. Sauté 3 to 4 minutes, or until beef is slightly browned.
 4. Add remaining 2 tablespoons oil to skillet; when hot, add onions and mushrooms, and sauté 4 to 5 minutes, or until vegetables are tender.



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5. Add remaining ingredients except biscuits; cook 3 to 4 minutes, or until heated through. Stir in reserved flour mixture and cook 1 to 2 more minutes, or until slightly thickened. Pour beef mixture into baking dish. Place biscuits over meat mixture.
6. Bake 16 to 18 minutes, or until biscuits are golden.





PORK CHOP CASSEROLE



Here it is: the ultimate weeknight dinner solution! This super-easy casserole goes together in minutes and fills the house with an aroma that will bring your gang running to the table.

SERVES: 6

- 1/2 cup all-purpose flour
 - 6 thick pork chops, rinsed and left damp
 - 3 tablespoons vegetable oil
 - 1 3/4 cups beef broth
 - 1 (10-3/4-ounce) can condensed golden mushroom soup
 - 1 (6-ounce) package long-grain and wild rice mix
 - 1 cup water
1. Preheat oven to 350°F.
 2. Place flour in a shallow dish; add pork chops and turn to coat completely with flour.
 3. In a large skillet, heat oil over medium heat. Brown pork chops in batches for 5 to 6 minutes per side.
 4. Meanwhile, combine remaining ingredients in a 9" x 13" baking dish; mix well. Place browned pork chops over rice mixture. Cover casserole dish with aluminum foil and bake 1 hour, or until no pink remains in pork.

NOTE

Pork Chop Casserole made our reader favorites list for 2010! [Check out all the top 20 recipes of 2010.](#)



SEAFOOD

TWO STEP TUNA CASSEROLE



You're just two steps away from a homestyle Two Step Tuna Casserole that will have your gang running to the table for dinner! Creamy and hearty, this tuna casserole always gets tasty raves.

SERVES: 6

- 1 pound rigatoni pasta
- 2 (10-3/4-ounce) cans condensed Cheddar cheese soup
- 2 (12-ounce) cans tuna, drained and flaked
- 1 cup milk
- 1/2 teaspoon black pepper
- 1 (6-ounce) bag potato chips, crushed

1. In a soup pot, cook pasta according to package directions; drain and return to pot.
2. Add soup, tuna, milk, and pepper; mix well. Cook over medium-high heat 2 to 3 minutes, or until heated through. Sprinkle crushed potato chips over top, and serve.

NOTES

- To serve this as a casserole, just spoon the hot tuna mixture into a casserole dish then top with the crushed potato chips. Grab a trivet and it's table-ready...in minutes!
- If you like this recipe, then you're gonna love our collection of [11 tasty and quick easy dinner recipes!](#)



CREAMY CRAB CASSEROLE



If, as they say, "imitation is the highest form of flattery," then this comforting recipe for a creamy crabmeat casserole will win you genuine raves! Enjoy the best tastes of the sea in every bite!

SERVES: 4

COOKING TIME: 20 MIN

- 1 (10-3/4-ounce) can condensed cream of mushroom soup
 - 1 cup sour cream
 - 1 pound frozen imitation crabmeat, thawed if frozen, coarsely chopped
 - 1 (10-ounce) package frozen asparagus spears, thawed, drained, and chopped
 - $\frac{1}{4}$ teaspoon black pepper
 - 2 cups crushed cheese-flavored crackers
 - $\frac{1}{3}$ cup butter, melted
1. Preheat oven to 400°F. Coat an 8-inch square baking dish with cooking spray.
 2. In a large bowl, combine soup, sour cream, crabmeat, asparagus, and pepper; mix well. Pour into prepared baking dish.
 3. In a small bowl, combine cracker crumbs and butter; mix well and sprinkle over crabmeat mixture.
 4. Bake 15 to 20 minutes, or until heated through. Serve immediately.



CLAM CHOWDER CASSEROLE

The taste of New England clam chowder is in every last bite of this comforting main-dish casserole. Creamy, hearty and filled with the tastes of the seashore, it's a quick and easy weeknight meal they'll really enjoy!

SERVES: 4

- 1 (8-ounce) package elbow macaroni
 - 2 cups (8 ounces) shredded sharp white Cheddar cheese
 - 2 (10-3/4-ounce) cans condensed New England clam chowder
 - 1 (6-1/2-ounce) can minced clams, drained
 - 2 scallions (green onions), thinly sliced
 - 1/2 teaspoon black pepper
 - 1 cup oyster crackers
 - 1 tablespoon butter
1. Preheat oven to 375°F. Coat an 8-inch square baking dish with cooking spray.
 2. Cook macaroni according to package directions; drain then return macaroni to cooking pot.
 3. Add cheese, clam chowder, clams, scallions, and pepper to macaroni; mix well. Pour into prepared baking dish, sprinkle evenly with crackers, and drizzle with melted butter.
 4. Bake 25 to 30 minutes, or until bubbly and topping is golden.

PREPARATION TIP

For added color and flavor, mix in half of a diced red bell pepper along with the chowder and other ingredients.



VEGETABLE/MEATLESS

BAKED MACARONI AND EGGPLANT NEAPOLITAN



Baked Macaroni and Eggplant Neapolitan is like eggplant parmigiana and baked ziti all rolled into one. Every mouthful is pure delight!

SERVES: 6

COOKING TIME: 1 HR

- 8 ounces ziti pasta
 - Vegetable oil for frying
 - 1 medium-sized eggplant, peeled and thinly sliced (see Note)
 - 1 (28-ounce) jar spaghetti sauce, divided
 - 2 cups (8 ounces) shredded mozzarella cheese, divided
 - $\frac{1}{3}$ cup grated Parmesan cheese, divided
1. Cook ziti according to package direction; drain. In a large skillet, heat $\frac{1}{4}$ inch oil over medium heat until hot but not smoking. Cook eggplant, a few slices at a time, until well browned on each side, adding more oil as needed. Make sure the eggplant is thinly sliced and cooked until very tender and well browned. Drain eggplant on a paper towel-lined platter and cover to keep warm.
 2. Reserve 1 cup spaghetti sauce; combine remaining sauce with cooked ziti. Preheat oven to 400°F. Coat a 9" x 13" baking dish with cooking spray.
 3. Layer half the ziti mixture in the prepared baking dish then $\frac{3}{4}$ cup mozzarella cheese, half the eggplant, and 2 tablespoons Parmesan cheese; repeat layers. Top with reserved 1 cup spaghetti sauce, the remaining $\frac{1}{2}$ cup mozzarella, and remaining Parmesan cheese.
 4. Bake, uncovered, for 30 minutes, or until heated through.



BEST BROCCOLI CASSEROLE

Best Broccoli Casserole is loaded with creamy vegetables and crunchy nuts. It's got the perfect casserole consistency - not too mushy, but still warm and comforting.

SERVES: 6

COOKING TIME: 25 MIN

- 2 packages (10 ounces each) frozen chopped broccoli
 - 1 (10-3/4-ounce) can condensed cream of mushroom soup
 - 1 (8-ounce) can sliced water chestnuts, drained and coarsely chopped
 - 1 (4-ounce) can sliced mushrooms, drained
 - 1/2 teaspoon seasoned salt
 - 1/2 cup plain bread crumbs
 - 1 cup (4 ounces) shredded sharp Cheddar cheese
 - 1 tablespoon butter, melted
1. Preheat oven to 350°F. Coat a 1-1/2-quart baking dish with cooking spray.
 2. Cook broccoli according to package directions; drain then place in a medium bowl.
 3. Add soup, water chestnuts, mushrooms, and seasoned salt; mix well then spoon into prepared baking dish.
 4. In a small bowl, combine bread crumbs, cheese, and butter; mix well then sprinkle over broccoli mixture.
 5. Bake, uncovered, for 25 to 30 minutes, or until heated through.



BAKED PENNE PRIMAVERA



This baked vegetable and pasta dish is an easy favorite, thanks to its fresh-from-the-garden taste and creamy, fill-ya-up satisfaction.

SERVES: 6

COOKING TIME: 55 MIN

- 1 pound penne pasta
 - 1 (10-3/4-ounce) can condensed cream of asparagus soup
 - 1 1/4 cups milk
 - 1 (0.7-ounce) package dry Italian dressing mix
 - 1 (15-ounce) container ricotta cheese
 - 3/4 cup grated Parmesan cheese, divided
 - 2 (16-ounce) packages frozen Italian mixed vegetables, thawed
1. Preheat oven to 350 degrees F. Cook pasta according to package directions and drain; set aside. Coat a 9" x 13" baking dish with cooking spray.
 2. Meanwhile, in a large bowl, combine soup, milk, and dressing mix. Add ricotta cheese and 1/2 cup Parmesan cheese; mix well.
 3. Add cooked pasta and vegetables, and toss until well coated. Spoon into baking dish then sprinkle with remaining 1/4 cup Parmesan cheese.
 4. Bake 45 to 50 minutes, or until heated through.

NOTE

There are a variety of different combinations of frozen Italian mixed vegetables. If you have other mixed vegetable favorites, use them; any one will do.



EGGPLANT LASAGNA

True Italian taste and style are in every inviting morsel of our robust Eggplant Lasagna!

SERVES: 6

COOKING TIME: 1 HR 45 MIN

- 2 tablespoons olive oil
 - 2 large onions, chopped
 - 2 medium-sized eggplants, peeled and cut into ½-inch cubes
 - 1 pound ground beef
 - 2 ½ teaspoons salt, divided
 - ¾ teaspoon black pepper, divided
 - 1 (15-ounce) container ricotta cheese
 - ½ cup grated Parmesan cheese
 - 2 eggs
 - 1 teaspoon dried basil
 - 1 (28-ounce) jar spaghetti sauce
 - 2 cups (8 ounces) shredded mozzarella cheese
1. Preheat oven to 350°F. Coat a 9" x 13" baking dish with cooking spray.
 2. In a large soup pot, heat oil over medium heat and sauté onions for 3 to 4 minutes, or until tender. Add eggplant, cover, and cook for 10 to 12 minutes, or until tender, stirring frequently. Stir in ground beef, 1-½ teaspoons salt, and ¼ teaspoon pepper; cook, uncovered, for 6 to 8 minutes, until no pink remains, crumbling the meat as it cooks.
 3. In a large bowl, combine the ricotta and Parmesan cheeses, the eggs, basil, and remaining 1 teaspoon salt and ½ teaspoon black pepper; mix well.
 4. Spread one-third of the spaghetti sauce evenly over bottom of dish. Spread one-third of the eggplant mixture over the sauce then top with one-third of the cheese mixture and sprinkle the top with one-third of the mozzarella cheese. Repeat layers two more times, ending with mozzarella cheese.
 5. Cover with aluminum foil and bake 60 minutes. Remove foil and bake 10 to 15 more minutes, or until heated through and golden. Let sit 10 minutes before serving.



BETTER BAKED ZITI



Baked ziti is a favorite Italian pasta dish, and our Better Baked Ziti is so convenient to make, you can easily turn out a restaurant-style baked pasta dish even on a busy weeknight. Now isn't that "better" than a high-priced restaurant tab?

SERVES: 8

- ½ pound ziti
 - 1 (15-ounce) container ricotta cheese
 - 3 cups (12 ounces) shredded mozzarella cheese, divided
 - 3 cups spaghetti sauce, divided
 - ½ cup grated Parmesan cheese
1. Preheat oven to 350°F. Coat a 9" x 13" baking pan with cooking spray.
 2. In a large pot of boiling, salted water, cook ziti until just barely tender; drain and place in a large bowl.
 3. Mix ricotta cheese and half the mozzarella cheese with the ziti. Cover bottom of prepared pan with half the spaghetti sauce. Spoon ziti mixture into pan; cover with remaining spaghetti sauce. Sprinkle with Parmesan cheese and top with remaining mozzarella cheese.
 4. Bake 20 to 30 minutes, or until cheese melts and is light golden.

NOTE

I especially like the hearty-style prepared spaghetti sauces with this, and when I don't have ziti on hand, I simply substitute other shapes.



GARDEN TORTELLINI BAKE

Turn boring bagged tortellini into a hearty meal with this simple recipe. Just bake the tortellini with frozen vegetables, tomato sauce and cheese, and in no time you'll have a dinner the whole family will love.

SERVES: 4

COOKING TIME: 35 MIN

- 1 (13-ounce) package three-cheese tortellini
- 1 (24-ounce) jar marinara sauce
- 1 (16-ounce) package frozen Italian vegetables, thawed

INSTRUCTIONS

1. Preheat oven to 350°F. Coat a baking dish with cooking spray.
2. Cook tortellini according to package directions; drain.
3. In a large bowl, toss tortellini with marinara sauce and vegetables then pour into prepared baking dish. Sprinkle with mozzarella cheese and bake 30 to 35 minutes, or until heated through and cheese is melted.



Blue Ribbon Casseroles: 23 Easy Casserole Recipes

Mr. Food Blue Ribbon Casseroles: 23 Easy Casserole Recipes Free eCookbook from www.MrFood.com

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