



STRAIGHTFORWARD

casserole recipes

**ASSEMBLE YOUR
MEALS IN FEW MINUTES
AND SEAMLESSLY**

**by
April Blomgren**

Straightforward Casserole Recipes

Assemble Your Meals in Few Minutes and Seamlessly

BY

April Blomgren



Copyright 2020 April Blomgren

License Notes

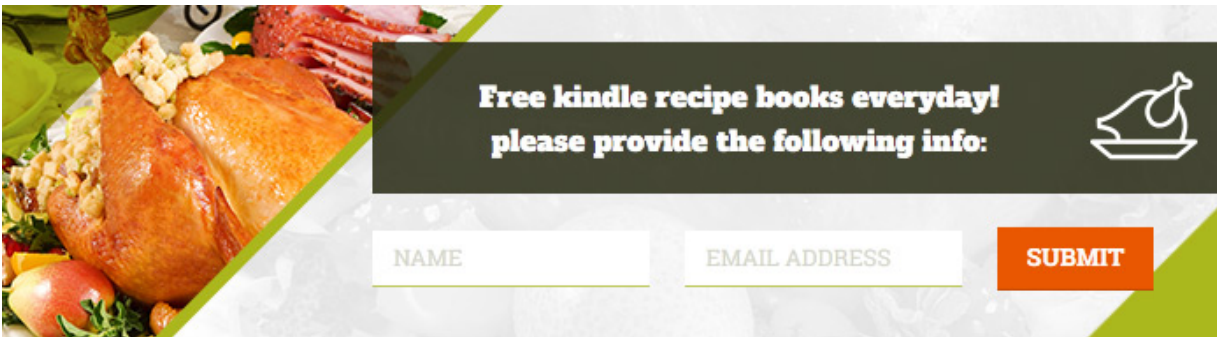
No part of this Book can be reproduced in any form or by any means including print, electronic, scanning or photocopying unless prior permission is granted by the author.

All ideas, suggestions and guidelines mentioned here are written for informative purposes. While the author has taken every possible step to ensure accuracy, all readers are advised to follow information at their own risk. The author cannot be held responsible for personal and/or commercial damages in case of misinterpreting and misunderstanding any part of this
Book

Thanks for Purchasing My Book!

Here's your reward!

Thank you so much for purchasing my book! As a reward for your purchase, you can now receive free books sent to you every week. All you have to do is just subscribe to the list by entering your email address in the box below and I will send you a notification every time I have a free promotion running. The books will absolutely be free with no work at all from you! Who doesn't want free books? No one! ***There are free and discounted books every day***, and an email is sent to you 1-2 days beforehand to remind you so you don't miss out. It's that easy! **Enter your email now to get started!**



Free kindle recipe books everyday!
please provide the following info:

NAME EMAIL ADDRESS SUBMIT

Author Page: <https://www.amazon.com/author/april-blomgren>

Table of Contents

[Introduction](#)

[1. Ravioli Bake](#)

[2. Simple Chicken Casserole](#)

[3. Hamburger Casserole](#)

[4. Mexican Chicken Casserole](#)

[5. Cheesy Beef and Rice Casserole](#)

[6. Farmer's Casserole](#)

[7. Taco Casserole](#)

[8. Beef Noodle Casserole](#)

[9. Broccoli and Rice Casserole](#)

[10. Pizza Casserole](#)

[11. Cheesy Chicken Casserole](#)

[12. Breakfast Omelet Casserole](#)

[13. Cheesy Tortellini Casserole](#)

[14. Tuna Casserole](#)

[15. Mexican Chicken and Quinoa Casserole](#)

[16. Whole Chicken Casserole with Spinach and Cream](#)

[17. Pork Casserole](#)

[18. Chicken Enchilada Casserole](#)

[19. Green Chile Beef Casserole](#)

[20. Rotisserie Chicken and Zucchini Casserole](#)

[21. Chili Cheese Dog Casserole](#)

[22. Beef Meatball Parmesan Casserole](#)

[23. Keto Pizza Casserole](#)

[24. Chicken Alfredo Bake](#)

[25. Beef Bagel Casserole](#)

[26. Vegetarian Breakfast Casserole](#)

[27. Shrimp and Rice Casserole](#)

[28. Unstuffed Casserole](#)

[29. Pork, Rice, and Blue Cheese Casserole](#)

[30. Taco Tater Tot Casserole](#)

[Conclusion](#)

[Author's Afterthoughts](#)

[About the Author](#)

Introduction



I dedicate this cookbook to every busy person out there.

Making fresh daily meals doesn't come easy; hence, many rely on take-outs, which aren't budget-friendly and sometimes are unhealthy.

With a little ingredient prep, you can enjoy sumptuous meals regularly without stressing so much.

The recipes are hassle-free as they take on regular meals (that will require more effort), turning them into sumptuous one-dish foods for your indulgence.

They accommodate both leftovers, pre-cooked foods, and fresh preps for hearty meals. For extremely busy folks, I encourage preparing your ingredients over the weekend when you have some time, and you can throw

them all into the dish and bake them just in time for serving during the week.

I couldn't be happier sharing the recipes with you as a busy person too, and I hope you'll enjoy them.

Welcome to my Straightforward Casserole Cookbook.

1. Ravioli Bake



Transform ravioli and Bolognese sauce into this dish and serve it quicker than fresh stovetop cooking.

Serves: 6

Prep Time: 10 mins

Cook Time: 40 mins

Ingredients:

- 1 ½ lb. ground beef, cooked
- 2 (25.5 oz) jars marinara pasta sauce
- Salt and black pepper to taste
- 2 (18 oz) bags frozen cheese ravioli
- 2 cups grated mozzarella cheese

- 2 tbsp chopped fresh basil

Instructions:

1. Preheat oven to 350 degrees F. Then, grease a baking dish with cooking spray.
2. Combine beef and marinara sauce in a bowl and season with salt and black pepper.
3. Spread a third of beef mixture on bottom of baking dish, arrange half of ravioli on top in a single layer and top with half of mozzarella cheese. Top with another third of beef sauce, remaining ravioli, rest of beef sauce, and finish up with mozzarella cheese and basil.
4. Cover with foil and bake in oven for 40 minutes or until cheese melts, is golden brown, and ravioli cooks.

2. Simple Chicken Casserole



It is a hassle-free chicken dish that is ready in 43 minutes in time for dinner.

Serves: 6

Prep Time: 10 mins

Cook Time: 43 mins

Ingredients:

- 8 tbsp unsalted butter, divided
- 4 boneless and skinless chicken breasts, cut into bite-size pieces
- Salt and black pepper to taste
- 1 medium red bell pepper, chopped
- 1 medium yellow onion, chopped
- 2 garlic cloves, minced

- 1 cup sour cream
- 10.75 oz canned condensed cream of chicken soup
- ½ cup whole milk
- 28 saltine crackers, crushed
- 1 cup grated cheddar cheese

Instructions:

1. Preheat oven to 350 degrees F and grease a casserole dish with cooking spray.
2. Melt half of butter in a skillet, season chicken with salt, black pepper, and sear in oil on both sides for 6 to 7 minutes or until golden brown and partially cooked – spread chicken in bottom of baking dish.
3. Sauté bell pepper, onion, and garlic in skillet for 1 minute or until tender. Stir in sour cream, cream of chicken soup and milk; pour mixture over chicken.
4. Sprinkle with saltine crackers (mixed with remaining butter), grated cheese, and bake in oven for 30 to 35 minutes or until golden brown on top and chicken cooked through.
5. Remove dish and serve warm.

3. Hamburger Casserole



You don't need to assemble burgers for everyone if you don't have the time. Use some leftovers and get this hearty hamburger dish on the table.

Serves: 6

Prep Time: 10 mins

Cook Time: 33 mins

Ingredients:

- 1 lb. pasta shells, nicely cooked al dente and drained
- 1 lb. ground beef, cooked
- 2 (10 oz) cans tomato soup
- ½ cup chicken stock
- 1 tsp garlic powder
- Salt and black pepper to taste
- 2 cups grated cheddar cheese

- 1 cup grated mozzarella cheese

Instructions:

1. Preheat oven to 375 degrees F. Then, grease a casserole dish with cooking spray.
2. Add all ingredients to a large skillet except for cheddar and mozzarella cheese. Bring to a boil over medium heat and then simmer for 2 to 3 minutes or until liquid reduces by a third. Stir in half of both cheeses to melt and pour everything into the casserole dish.
3. Top with remaining cheeses, cover with foil and bake in oven for 20 minutes. Take off foil and bake further for 10 minutes or until golden brown.
4. Remove dish and serve casserole warm.

4. Mexican Chicken Casserole



This casserole takes advantage of your leftover rotisserie chicken and rocks it into a Mexican platter that you will love so much.

Serves: 6

Prep Time: 10 mins

Cook Time: 20 mins

Ingredients:

- 2 cups cooked penne pasta
- 2 cups shredded rotisserie chicken
- 1 ½ cups salsa
- 1 cup sour cream
- 1 tsp onion powder
- 2 tsp cumin powder

- 1 tsp garlic powder
- 2 tbsp diced jalapeño peppers
- 1 (15 oz) can black beans, nicely drained and rinsed
- 1 (15 oz) can yellow corn, drained
- 2 cups grated Mexican blend cheese

Toppings:

- Fresh cilantro leaves
- Chopped fresh scallions
- Chopped tomato
- Sliced avocados

Instructions:

1. Preheat oven to 350 degrees F and grease a casserole dish with cooking spray.
2. Next, in a large bowl, put all ingredients except 1 cup of shredded cheese and mix until well combined. Add and spread mixture in casserole dish and scatter remaining cheese on top.
3. Then, cover dish with foil and bake in oven for 20 minutes.
4. Remove dish, take off foil, add toppings, and serve warm.

5. Cheesy Beef and Rice Casserole



No need to make beef stew and rice most nights separately. You can use leftover or pre-cooked meals to toss together a sumptuous casserole right in time for dinner.

Serves: 6

Prep Time: 10 mins

Cook Time: 90 mins

Ingredients:

- 1 lb. ground beef, cooked
- 1 cup semi-cooked long grain rice
- 1 can cream of mushroom soup
- 1 cup beef broth

- 1 cup sliced carrots
- Grated Colby jack cheese for topping

Instructions:

1. Preheat oven to 350 F. Then, grease a casserole dish with cooking spray.
2. Combine all ingredients in a bowl except for cheese. Pour mixture into casserole dish, top with cheese, and cover with foil.
3. Bake in oven for 60 to 90 minutes or until rice is tender and liquid absorbs.
4. Remove dish and serve warm.

6. Farmer's Casserole



This recipe tells the story of farming life as hardworking farmers assemble quick meals using fresh produce while at work. You can bring some of the freshness of the farm into your lunch or dinner with this casserole.

Serves: 6

Prep Time: 10 mins

Cook Time: 1 hour 15 mins

Ingredients:

- 6 cups shredded frozen hash brown potatoes
- 1½ cups grated Swiss cheese
- 2 cups diced chopped bacon
- ½ cup chopped fresh scallions
- 8 large eggs, beaten
- 2 (12 oz) cans evaporated milk

- Salt and black pepper to taste

Instructions:

1. Preheat oven to 350 F. Then, grease a casserole dish with cooking spray.
2. Spread hash brown potatoes in bottom of casserole dish and top with cheese, bacon, and scallions.
3. In a bowl, whisk eggs, milk, salt, and black pepper; pour mixture over casserole mixture.
4. Bake uncovered for 1 hour 15 minutes or until center of casserole sets.
5. Remove dish and serve warm.

7. Taco Casserole



Putting together tacos could be tiring, but you can make it easier this way.

Serves: 6

Prep Time: 10 mins

Cook Time: 34 mins

Ingredients:

- 1 tbsp olive oil
- 1 lb. ground beef
- ½ medium white onion, chopped
- ½ tsp garlic powder
- ½ tsp cumin powder
- 1 tbsp chili powder
- Salt and black pepper to taste
- 1 (14 oz) can black beans, nicely drained and rinsed

- 1 (12 oz) can sweet corn kernels, drained
- 2 cups crushed Doritos
- 1 (14.5 oz) jar salsa
- 2 cups grated Tex-Mex cheese blend

Toppings:

- Chopped tomatoes
- Chopped fresh scallions
- Sliced avocados
- Fresh cilantro
- Sliced black olives
- Sour cream

Instructions:

1. Preheat oven to 350 degrees F. Then, grease a casserole dish with cooking spray.
2. Next, heat olive oil in a skillet and cook beef for 10 minutes or until brown. Stir in onion and cook for 3 minutes or until tender. Season with garlic powder, cumin powder, chili pepper, salt, and black pepper; cook for 1 minute or until fragrant. Stir in beans, corn, and let warm through for 2 to 3 minutes. Turn heat off.
3. Then, spread Doritos in bottom of casserole dish and top with beef mixture. Top with salsa, cover with cheese, and bake in oven for 15 to 20 minutes approximately or until cheese melts.
4. Remove dish, add toppings, and serve warm.

8. Beef Noodle Casserole



This casserole is the perfect balance between different types of beef and noodle dishes; beef stroganoff, pasta, and beef Bolognese, ravioli and beef sauce, you name it. You get to enjoy all of them together in one dish.

Serves: 6

Prep Time: 10 mins

Cook Time: 33 mins

Ingredients:

- 12 oz egg noodles, raw
- 2 tsp olive oil
- 1 ¼ lb. ground beef
- 1 medium yellow onion, chopped

- 2 garlic cloves, minced
- Salt and black pepper to taste
- 1 (15 oz) can chopped tomatoes, drained
- 1 (16 oz) can tomato sauce
- 2 tsp Italian seasoning
- 2 cups grated cheddar cheese
- 2 tbsp chopped fresh parsley

Instructions:

1. Cook noodles according to package's instructions; drain and set aside.
2. Preheat oven to 350 degrees F. Then, grease a casserole dish with cooking spray.
3. Heat olive oil and cook beef for 10 minutes or until brown. Stir in onion and garlic; cook for 3 minutes or until tender – season with salt and black pepper. Mix in tomatoes, tomato sauce, Italian seasoning, and simmer for 5 to 8 minutes. Turn heat off and stir in egg noodles, half of cheese; pour mixture into casserole dish and top with remaining cheese.
4. Bake in oven for 10 to 15 minutes or until cheese melts.
5. Remove dish, garnish with parsley and serve warm.

9. Broccoli and Rice Casserole



This recipe is an intelligent way to restore life to leftover rice. It combines rice with fork-tender broccoli, cheese, and creamy sauce.

Serves: 6

Prep Time: 10 mins

Cook Time: 21 mins

Ingredients:

- 3 tbsp butter
- 1 medium yellow onion, chopped
- 3 tbsp plain flour
- 2 cups whole milk

- ¼ tsp garlic powder
- ½ tsp mustard powder
- ½ tsp paprika
- Salt and black pepper to taste
- 2 cups grated cheddar cheese
- 3 tbsp cream cheese
- 2 cups cooked white rice (leftover)
- 6 cups steamed broccoli florets

Instructions:

1. Preheat oven to 350 degrees F. Then, grease a casserole dish with cooking spray.
2. Melt butter in a large skillet and sauté onion for 3 minutes or until tender. Stir in flour, cook for 30 seconds and mix in milk until well combined. Season with mustard powder, garlic powder, paprika, salt, and black pepper; simmer for 1 minute. Mix in half of cheddar cheese and cream cheese until melted. Turn heat off and fold in rice and broccoli.
3. Pour mixture into casserole dish and cover with remaining cheddar cheese. Bake in oven for 35 minutes or until cheese melts.
4. Remove dish and serve warm.

10. Pizza Casserole



If you can't assemble pizza to save yourself? Make this casserole and beat the craving.

Serves: 6

Prep Time: 10 mins

Cook Time: 38 mins

Ingredients:

- 1 ½ cups grated mozzarella cheese
- 1 cup pepperoni slices
- 8 oz uncooked Rotini pasta
- 1 tbsp olive oil
- 20 oz ground Italian sausages

- 1 (25 oz) can tomato basil pasta sauce
- 1 tbsp Italian seasoning
- Salt and black pepper to taste

Instructions:

1. Cook pasta al dente according to own package's instructions; drain and set aside.
2. Next, preheat oven to 375 degrees F.
3. Then, in a large cast-iron skillet, heat olive oil and cook sausages for 10 minutes or until brown. Stir in pasta sauce, Italian seasoning, salt, and black pepper; simmer for 5 to 8 minutes or until sauce thickens. Stir in pasta until well combined, cover with mozzarella cheese, and then arrange pepperoni on top.
4. Transfer skillet to oven and bake in oven for 15 to 20 minutes or until cheese melts.
5. Lastly, remove from oven and serve warm with bread.

11. Cheesy Chicken Casserole



For a white meat version of the beef and rice casserole made earlier, this dish is a tasty one to make.

Serves: 6

Prep Time: 10 mins

Cook Time: 30 mins

Ingredients:

- 2 cups cooked white rice
- 2 cups shredded rotisserie chicken
- 2 cups frozen mixed vegetables
- 2 cups grated white cheddar cheese

Instructions:

1. Preheat oven to 350 degrees F. Then, grease a casserole dish with cooking spray.
2. Combine all ingredients in a bowl except for half of cheese. Pour mixture into casserole dish, top with remaining cheese, and cover with foil.
3. Bake in oven for 20 minutes approximately or until cheese melts.
4. Remove dish and serve warm.

12. Breakfast Omelet Casserole



You can prep this dish ahead of breakfast and some minutes before serving; pop it into the oven and go to take a shower.

Serves: 6

Prep Time: 10 mins

Cook Time: 42 mins

Ingredients:

- 1 lb. bacon, chopped
- 1 medium white onion, chopped
- ½ medium red bell pepper, nicely seeded and finely chopped
- ½ medium green bell pepper, nicely seeded and finely chopped
- 4 garlic cloves, minced

- Salt and black pepper to taste
- 1 ½ cups chopped spinach
- 12 large eggs
- 2 cups grated cheddar cheese
- 3 cups frozen hash browns, unthawed
- 1 cup whole milk
- Chopped fresh parsley for garnish

Instructions:

1. First, preheat oven to 350 degrees F. Evenly grease a casserole dish with cooking spray.
2. Cook bacon in a medium skillet for 10 minutes or until brown and crispy. Transfer to a paper towel-lined plate to drain grease and set aside. Sauté onion, bell peppers, and garlic in bacon fat for 4 minutes or until tender and fragrant; season with salt and black pepper. Then, stir in spinach. Cook for 1 minutes approximately or until wilted. Set aside.
3. Next, in a bowl, whisk eggs with milk and season with salt and black pepper. Set aside.
4. Spread hash brown potatoes in bottom of casserole dish, top with bacon and onion mixture, pour on egg mix, and scatter cheddar cheese on top.
5. Then, bake in oven for 25 minutes approximately or until golden brown and eggs are set at the center.
6. Remove dish, garnish with parsley and serve warm.

13. Cheesy Tortellini Casserole



If you like lasagna but can't assemble it well, this casserole is like lasagna and will please as such.

Serves: 6

Prep Time: 10 mins

Cook Time: 40 mins

Ingredients:

- 1 ½ lb. frozen cheese tortellini
- 1 tbsp butter
- 1 cup sliced cremini mushrooms
- 3 garlic cloves, minced
- Salt and black pepper to taste

- 1 (28 oz) can crushed tomatoes
- 2 cups chopped spinach
- 1 tbsp chopped fresh basil
- A pinch of red pepper flakes
- ¼ tsp fennel seeds, crushed
- ½ cup grated Parmesan cheese
- 6 oz mozzarella cheese slices

Instructions:

1. Preheat oven to 350 degrees F. Then, grease a casserole dish with cooking spray.
2. Cook tortellini according to packages' instructions; drain and set aside.
3. Melt butter in a large skillet and stir-fry mushrooms and garlic for 5 minutes or until softened; season with salt and black pepper.
4. Mix in tomatoes, spinach, basil, red chili flakes, and fennel seeds; simmer for 4 to 5 minutes or until spinach melts. Fold in tortellini and adjust taste with salt and black pepper.
5. Pour pasta mixture into casserole dish, scatter Parmesan cheese, and lay mozzarella slices on top in a single layer.
6. Cover dish with foil and bake in oven for 20 to 25 minutes. Take off foil and bake further for 4 to 5 minutes.
7. Remove dish and serve warm.

14. Tuna Casserole



Tuna combined with egg noodles, celery, mushroom soup, and peas makes for the right comfort food. It is an excellent match with scalloped potatoes or meatloaf.

Serves: 6

Prep Time: 10 mins

Cook Time: 22 mins

Ingredients:

Breadcrumb topping:

- ½ cup panko breadcrumbs
- 1 tbsp melted butter
- 1 tbsp chopped parsley, fresh
- ½ cup grated cheddar cheese

Filling:

- 3 cups raw egg noodles
- 1 tbsp butter
- 2 celery stalks, chopped
- 1 small onion, chopped
- 2/3 cup frozen peas, thawed
- 1 (6 oz) can tuna, drained
- 1 (10.5 oz) can condensed mushrooms soup
- 1/3 cup whole milk
- 1 cup grated cheddar cheese
- 1 tbsp chopped parsley, fresh
- Salt and black pepper to taste

Instructions:

1. Preheat oven to 350 degrees F. Then, grease a casserole dish with cooking spray.
2. Combine all breadcrumb topping mixture in a bowl and set aside.
3. Cook egg noodles al dente according to package's instructions; drain and set aside.
4. Melt butter in a skillet and sauté celery and onion for 3 minutes or until tender. Mix in peas, tuna, mushroom soup, whole milk, cheddar cheese, and parsley; simmer for 1 to 2 minutes or until cheese melts. Fold in egg noodles and season with salt and black pepper.
5. Pour mixture into casserole dish and cover with breadcrumb mixture – bake in oven for 18 to 20 minutes or until golden brown and bubbly.

15. Mexican Chicken and Quinoa Casserole



This dish gives you a second twist to making Mexican-inspired casseroles. Unlike the other shared earlier, this version uses quinoa instead of pasta and serves with Greek yogurt for a creamier taste.

Serves: 6

Prep Time: 10 mins

Cook Time: 45 mins

Ingredients:

- 2 cups uncooked quinoa
- 1 tbsp olive oil
- 4 skinless and boneless chicken breasts, nicely cut into bite-size cubes

- Salt and black pepper to taste
- 1 yellow onion, chopped
- 1 each medium red and green bell pepper, deseeded and chopped
- 1 (15 oz) can fire-roasted chopped tomatoes, well-drained
- 1 tbsp chili powder
- 1 tsp onion powder
- 2 tsp cumin powder
- 1 tsp garlic powder
- 1 (15 oz) can black beans, nicely drained and rinsed
- 1 (15 oz) can yellow corn, drained
- 2 cups grated Mexican blend cheese, divided

Toppings:

- Greek yogurt for topping
- Fresh cilantro leaves
- Chopped fresh scallions
- Chopped tomato
- Sliced avocados

Instructions:

1. Preheat oven to 350 degrees F and grease a casserole dish with cooking spray.
2. Cook quinoa according to packages' instructions and set aside.
3. Heat olive oil in a large skillet. Then, season chicken with salt, black pepper, and cook in oil for 10 minutes or until golden brown and cooked through. Transfer to a plate and set aside.
4. Stir-fry onion and bell peppers in skillet for 5 minutes or until tender. Mix in tomatoes and season with chili powder, onion powder, cumin

powder, garlic powder, salt, and black pepper; simmer for 5 to 7 minutes. Stir in black beans, corn, and simmer for 3 minutes. Turn heat off and fold in quinoa and half of cheese blend.

5. Pour mixture into casserole dish and scatter remaining cheese on top.
6. Bake in oven for 15 to 20 minutes.
7. Remove dish, add toppings, and serve warm.

16. Whole Chicken Casserole with Spinach and Cream



Enjoy this hearty meal with delicious flavors for lunch.

Serves: 6

Prep Time: 10 mins

Cook Time: 47 mins

Ingredients:

Marinade:

- 3 garlic cloves, minced
- 1 tbsp olive oil
- ½ tsp Italian seasoning
- ¼ tsp red chili flakes

Casserole:

- 4 large boneless skinless chicken breasts
- 1 tbsp olive oil
- 2 cups spinach, chopped
- 8 oz cream cheese, room temperature
- 4 oz grated mozzarella cheese

Instructions:

1. Preheat oven to 400 degrees F. Then, grease a casserole dish with cooking spray.
2. Combine all marinade ingredients in a bowl and brush on chicken on both sides. Let sit for 15 minutes.
3. Heat olive oil in a skillet and cook spinach over medium heat for 2 minutes or until wilted. Turn heat off.
4. Arrange chicken with marinade in casserole dish and spread spinach on top. Mix cream cheese and mozzarella cheese and spread on top of chicken.
5. Bake in oven for 20 to 30 minutes or until cheeses melt and chicken through.
6. Remove dish and serve warm.

17. Pork Casserole



This scrumptious pork casserole is your go-to Sunday meal. It is heartwarming and the perfect dinner to boost up your servings.

Serves: 6

Prep Time: 10 mins

Cook Time: 53 mins

Ingredients:

- 3 tbsp vegetable oil
- 1 tbsp butter
- 4 boneless pork chops, cut into thin pieces
- Salt and black pepper to taste
- 3 garlic cloves, minced
- 5½ oz condensed cheddar cheese soup

- 5½ oz condensed asparagus soup
- 7 oz potatoes, peeled and thinly sliced
- 1 cup grated cheddar cheese, plus for topping
- 1 tbsp chopped fresh parsley for garnish

Instructions:

1. Preheat oven to 350 degrees F and grease a casserole dish with cooking spray.
2. Heat olive oil and butter in a skillet, season with salt, black pepper, and sear in oil for 10 to 12 minutes or until cooked. Then, stir in garlic. Cook for 1 minute or until fragrant. Set aside.
3. Combine both soups.
4. Line bottom of casserole dish with potatoes, spread pork on top, and pour soup mixture on top. Cover dish with foil and bake in oven for 15 minutes or until pork cooks through.
5. Take off foil, scatter cheese on top and bake further for 15 minutes or until golden brown and potatoes cooked.
6. Remove dish, garnish with parsley and serve warm.

18. Chicken Enchilada Casserole



If you love chicken, this enchilada version is one to embrace. It is a layer stack of goodness and serves well on the weekend.

Serves: 6

Prep Time: 10 mins

Cook Time: 35 mins

Ingredients:

- 1 tbsp olive oil
- 1 medium white onion, chopped
- 1 large red bell pepper, seeded and chopped
- 3 cups red enchilada sauce
- 1 (8 oz) can whole kernel corn, nicely drained
- 2 (15 oz) cans black beans, drained and rinsed
- 1 (4 oz) can chopped green chilies

- 12 corn tortillas, halved
- 3 cups cooked shredded chicken
- 3 cups grated Mexican blend cheese

Toppings:

- Chopped red onion
- Chopped fresh cilantro, diced red onion
- Sliced avocados
- Sliced fresh scallions

Instructions:

1. Preheat oven to 375 degrees F. Then, line a casserole dish with cooking spray.
2. Next, heat olive oil in a large skillet and sauté onion and peppers for 5 minutes or until tender. Stir in enchilada sauce, corn, beans, and green chilies. Turn heat off.
3. Spread one-third of enchilada mixture in bottom of casserole dish, top with a layer of 8 tortilla halves, one-third of chicken, and one-third of cheese. Repeat layering two more times.
4. Then, cover dish with foil and bake in oven for 20 minutes. Take off foil and bake further for 10 minutes or until cheese melts and is golden brown.
5. Remove dish and serve warm.

19. Green Chile Beef Casserole



It comes together quickly and is spicy, cheesy, and delicious that the entire family will love.

Serves: 6

Prep Time: 10 mins

Cook Time: 40 mins

Ingredients:

- ¼ cup sour cream
- 1 (10.5 oz) cream of mushroom soup
- ½ cup heavy cream
- 4 oz chopped green chilies
- 1 (10 oz) can green enchilada sauce

- 1 (10 oz) can Rotel tomatoes
- 1 (15 oz) can black beans, nicely drained and rinsed
- 3 cups grated Monterey Jack cheese
- 12 small corn tortillas
- 2 lb. shredded cooked beef
- Chopped fresh cilantro for garnish
- Halved cherry tomatoes for garnish

Instructions:

1. Preheat oven to 375 degrees F and grease a casserole dish with cooking spray.
2. Next, combine first seven ingredients in a bowl and fold in 2 cups of cheese. Spread 1 cup of mixture in bottom of casserole dish, top with 6 corn tortillas and half of beef. Repeat layering a second time and finish up with remaining sauce. Scatter with remaining cheese and cover with remaining cheese.
3. Then, bake in oven for 35 to 40 minutes or until cheeses melt and are golden brown.
4. Remove dish, garnish with cilantro, cherry tomatoes, and serve warm.

20. Rotisserie Chicken and Zucchini Casserole



A simple and lovely way to blend chicken and zucchini while making sure to maximize your zucchini intake.

Serves: 6

Prep Time: 10 mins

Cook Time: 48 mins

Ingredients:

- ½ cup butter, melted
- 1 (6 oz) box chicken stuffing mix
- 1 small rotisserie chicken, shredded
- 3 medium zucchinis, chopped

- 10 oz canned cream of chicken soup
- ½ cup sour cream

Instructions:

1. First, preheat oven to 375 degrees F. Grease a casserole dish with cooking spray.
2. Melt butter in a skillet and stir-fry chicken stuffing for 2 to 3 minutes or until golden brown.
3. Add half of stuffing into a bowl with remaining ingredients. Mix well and spread in casserole dish and top with reserved stuffing.
4. Then, bake in oven for 35 minutes approximately or until golden brown and warmed through.
5. Remove dish and serve warm.

21. Chili Cheese Dog Casserole



Have you tried hot dogs wrapped in biscuit dough? This dish is a better version of that. It is easy, simple, and mouthwatering to splurge for lunch.

Serves: 6

Prep Time: 10 mins

Cook Time: 45 mins

Ingredients:

- 8 hot dogs, each cut into 6 pieces
- 2 (14 oz) cans bean chili
- 1 ½ cups cheddar cheese, grated
- 1 can biscuit dough, cut into 4 pieces

Instructions:

1. Preheat oven to 350 degrees F. Then, grease a casserole dish with cooking spray.
2. Combine all ingredients in casserole dish except for ½ cup of cheddar cheese.
3. Bake covered with foil in oven for 25 minutes. Uncover, top with remaining cheese and bake further for 20 minutes.
4. Remove dish and serve warm.

22. Beef Meatball Parmesan Casserole



What a beefy treat! Enjoy this dish with pasta.

Serves: 6

Prep Time: 10 mins

Cook Time: 33 mins

Ingredients:

- 1 tbsp olive oil
- 16 beef meatballs, store-bought or homemade
- 1 large zucchini, shredded
- 1 (15 oz) tomato sauce
- 1 ½ cups grated Parmesan cheese

Instructions:

1. First, preheat oven to 375 degrees F. Grease a casserole dish with cooking spray.
2. Heat olive oil in a skillet and brown meatballs for 10 minutes –transfer to casserole dish.
3. Sauté zucchinis in skillet for 2 to 3 minutes or until tender and spread in casserole dish. Pour on tomato sauce, season with salt, black pepper, and scatter Parmesan cheese on top.
4. Then, bake in oven for 15 minutes approximately or until cheese melts.
5. Remove dish and serve warm.

23. Keto Pizza Casserole



It is an easy and exciting casserole for all low-carb dieters, containing layers of meat, vegetables, and cheese.

Serves: 6

Prep Time: 10 mins

Cook Time: 43 mins

Ingredients:

- 1 lb. ground Italian sausage
- 1 large red bell pepper, seeded and chopped
- ½ medium white onion, finely chopped
- 1 cup sliced cremini mushrooms
- 6 garlic cloves, minced
- Salt and black pepper to taste
- 2 tbsp Italian seasoning

- 1 can diced tomatoes, not drained
- 1 cup ricotta cheese
- 2 cups grated mozzarella cheese
- 1 cup grated Parmesan cheese
- 1 cup sliced pepperonis
- ½ cup sliced black olives

Instructions:

1. Preheat oven to 375 degrees F. Then, grease a casserole dish with cooking spray.
2. Cook sausage in a skillet over medium heat for 10 minutes or until brown. Transfer to a plate.
3. Stir-fry bell pepper, onion, mushrooms, garlic, and cook for 3 minutes or until tender; season with salt, black pepper, and Italian seasoning.
4. In this order, spread half each of sausage, vegetables, tomatoes, ricotta cheese, mozzarella cheese, Parmesan cheese, pepperonis, and olives. Layer a second time in the same manner.
5. Cover with foil and bake in oven for 20 minutes or until bubbly. Take off foil and bake further for 10 minutes or until golden on top.

24. Chicken Alfredo Bake



The tasty alfredo sauce makes this pasta dish shine, and you'll love digging into after a long day.

Serves: 6

Prep Time: 10 mins

Cook Time: 33 mins

Ingredients:

Alfredo sauce:

- ¼ cup butter
- 1 garlic clove, minced
- 3 tbsp plain flour
- 1 ½ cups whole milk

- 1 ½ cups heavy cream
- Salt and black pepper to taste
- ½ tsp Italian seasoning
- 1/3 cup grated Parmesan cheese

Casserole:

- 1 lb. cooked chopped chicken
- 5 cups short pasta, cooked al dente
- 1 cup grated mozzarella cheese
- 2 tbsp grated Parmesan cheese

Instructions:

1. Preheat oven to 375 degrees F. Then, grease a casserole dish with cooking spray.

Alfredo sauce:

2. Melt butter in a skillet and cook in garlic for 1 minute or until fragrant. Stir in flour and cook for 1 minute. Whisk in milk and heavy cream until smooth, season with salt, black pepper, and simmer for 2 minutes. Mix in Italian seasoning and Parmesan cheese until cheese melts.

Casserole:

3. Spread chicken and pasta in casserole dish, pour on Alfredo sauce all over, and scatter mozzarella, and Parmesan cheeses on top.

4. Cover with foil and bake in oven for 15 to 20 minutes or until bubbly. Take off foil and bake further for 5 to 10 minutes or until golden brown and cheeses melted.

5. Removed dish and serve warm.

25. Beef Bagel Casserole



It is an excellent weeknight dinner using bagels for a crispy, chunky topping.

Serves: 6

Prep Time: 10 mins

Cook Time: 40 mins

Ingredients:

- 1 lb. cooked ground beef
- 2 tsp onion powder
- 2 cups seasoned Italian breadcrumbs
- 2 tbsp basil pesto
- 1 egg, beaten

- 2 cups marinara sauce
- ¼ cup margarine spread, garlic flavor
- 3 plain bagels, split
- 1 ½ cups marble cheese, grated

Instructions:

1. First, preheat oven to 375 degrees F. Grease a casserole dish with cooking spray.
2. Mix beef with onion powder and spread in bottom of casserole dish. Top in this order: breadcrumbs, pesto, egg, and marinara sauce. Spread margarine in bagels and sit bagels on marinara sauce with buttered side down and in a single layer – scatter marble cheese on top.
3. Then, cover with foil. Bake in oven for 25 minutes. Uncover and bake for 15 minutes approximately or until cheese melts and is golden brown.
4. Remove dish and serve warm.

26. Vegetarian Breakfast Casserole



A healthy breakfast excellent for an early morning pajama chill.

Serves: 6

Prep Time: 10 mins

Cook Time: 42 mins

Ingredients:

- 1 tbsp olive oil
- 1 cup sliced cremini mushrooms
- 1 medium white onion, chopped
- ½ medium red bell pepper, seeded and finely chopped
- ½ medium green bell pepper, seeded and finely chopped
- 4 garlic cloves, minced
- Salt and black pepper to taste

- 1 ½ cups chopped kale
- 12 large eggs
- 1 cup whole milk
- 3 cups frozen hash browns, unthawed
- 2 cups ricotta cheese
- Chopped fresh basil for garnish

Instructions:

1. Preheat oven to 350 degrees F. Then, grease a casserole dish with cooking spray.
2. Heat olive oil and sauté mushrooms, onion, bell peppers, and garlic in bacon fat for 4 minutes or until tender and fragrant; season with salt and black pepper. Stir in kale and cook for 1 to 2 minutes or until wilted. Set aside.
3. In a bowl, whisk eggs with milk and season with salt and black pepper. Set aside.
4. Spread hash brown potatoes in bottom of casserole dish, top with kale-onion mixture, pour on egg mix, and spread ricotta cheese on top.
5. Bake in oven for 25 to 30 minutes or until golden brown and eggs set at the center.
6. Remove dish, garnish with basil and serve warm.

27. Shrimp and Rice Casserole



It takes on a paella twist but is baked to perfection for a hearty fill.

Serves: 6

Prep Time: 10 mins

Cook Time: 31 mins

Ingredients:

- ½ cup butter
- 1 medium green bell pepper, chopped
- 3 celery stalks, chopped
- 1 medium onion, chopped
- 2 garlic cloves, minced
- 4 scallions, chopped
- 2 (10.75 oz.) cans cream of shrimp soup
- 1 ½ lb. medium-size raw shrimp

- Salt and black pepper to taste
- 1 ½ cups cooked long-grain rice
- 1 cup grated Colby Jack cheese
- ¼ cup panko breadcrumbs

Instructions:

1. Preheat oven to 350 degrees F and grease a casserole dish with cooking spray.
2. Melt butter in a skillet and stir-fry bell pepper, celery, onion, garlic, and scallions for 3 minutes or until tender. Stir in cream of shrimp soup, shrimp, salt, and black pepper; simmer for 2 to 3 minutes or until shrimp is opaque. Fold in rice and turn heat off.
3. Pour mixture into casserole dish, scatter cheese on top and spread breadcrumbs to cover.
4. Bake in oven for 20 to 25 minutes or until cheese melts.
5. Remove dish and serve warm.

28. Unstuffed Casserole



This casserole wastes no time but is scrumptious. It deconstructs classic cabbage rolls and turns them into a pleasant presentation that you can enjoy with rice and pasta.

Serves: 6

Prep Time: 10 mins

Cook Time: 67 mins

Ingredients:

- 2 lb. cabbage, roughly chopped
- ¼ cup water
- 2 tbsp olive oil
- 1 lb. ground beef

- Salt and black pepper to taste
- 1 large yellow onion, chopped
- 4 garlic cloves, minced
- 2 tbsp + ½ cup tomato paste
- ½ cup chopped tomatoes
- 1 cup rice, well-rinsed
- 1 tsp dried mint
- 1 lemon, juiced
- A handful of chopped fresh parsley
- ¾ cup beef broth
- 1 tsp cayenne pepper

Instructions:

1. Preheat oven to 350 degrees F. Then, grease a casserole dish with cooking spray.
2. Add cabbage and water in a pot and steam over medium heat for 3 to 4 minutes; drain and set aside.
3. Heat olive oil in a skillet and cook beef for 10 minutes. Season with salt, black pepper, and stir in onion and garlic for 3 minutes or tender. Mix in tomato paste, tomatoes, rice. Season with salt, black pepper, mint and fold in cabbage, lemon juice, parsley, cayenne pepper, and beef broth. Then, cover pot and cook for 8 to 10 minutes or until rice is semi-tender.
4. Spoon food into casserole dish, cover with foil and bake in oven for 40 minutes or until rice is soft.
5. Remove dish and serve warm.

29. Pork, Rice, and Blue Cheese Casserole



The flavor is unusual but fantastic for a weekend indulgence.

Serves: 6

Prep Time: 10 mins

Cook Time: 46 mins

Ingredients:

- 1 tbsp olive oil
- 1 lb. ground beef
- Salt and black pepper to taste
- ½ medium yellow onion, chopped
- 2 medium green bell peppers, seeds removed and chopped
- 2 garlic cloves, minced

- 1 cup white rice, cooked
- ¼ cup tomato paste
- 1 (14.5 oz) can chopped tomatoes, without liquid
- 2 tbsp Worcestershire sauce
- ½ cup crumbled blue cheese
- ½ cup shredded mozzarella cheese

Instructions:

1. Preheat oven to 375 degrees F. Then, grease a casserole dish with cooking spray.
2. Heat olive oil in a medium skillet and cook pork for 10 minutes or until brown. Add onion, bell peppers, and cook for 5 minutes or until tender. Stir in garlic and cook for 1 minute or until fragrant.
3. Mix in rice, tomato paste, tomatoes, Worcestershire sauce, and simmer for 5 minutes; adjust taste with salt and black pepper. Turn heat off and stir in blue cheese.
4. Transfer pork mixture to baking dish, scatter mozzarella cheese on top, and bake for 25 minutes or until cheese melts and is golden brown on top.

30. Taco Tater Tot Casserole



You get a mouthful of ground beef, veggies, and massive flavors. Enjoy!

Serves: 6

Prep Time: 10 mins

Cook Time: 50 mins

Ingredients:

- 1 lb. ground beef
- 1 medium white onion, chopped
- 1 (4 oz) can green chilies
- 1 packet taco seasoning mix
- 1 (15.5 oz) can black beans, drained and rinsed
- 1 (15 oz) can sweet corn kernels, nicely drained
- 1 (10 oz) can red enchilada sauce

- 3 cups grated Mexican cheese blend
- 4 cups frozen tater tots
- Fresh cilantro for garnish
- Sour cream for topping

Instructions:

1. Preheat oven to 375 degrees F and grease a casserole dish with cooking spray.
2. Next, cook beef in a skillet over medium heat for 10 minutes or until brown. Add onion and cook for 3 minutes; mix in green chilies, taco seasoning, black beans, corn, and enchilada sauce.
3. Spread mixture in bottom of casserole dish, top with half of cheese, and arrange tater tots on top in a single layer. Cover with remaining cheese.
4. Then, bake in oven for 35 to 40 minutes or until cheese melts and golden brown on top.
5. Remove dish, garnish with cilantro and serve warm with sour cream.

Conclusion

Do these recipes make you feel more relieved?

I hope you found them useful and will incorporate them into your daily routines.

To shorten the prep time, you can make some of the ingredients over the weekend, or when you have some time, store them in the refrigerator and simply combine them in your casserole dish when ready to bake and serve.

I hope you'll enjoy the meals repeatedly and tweak your specials too.

I wish you a good time at that. Cheers!

Author's Afterthoughts



Thanks ever so much to each of my cherished readers for investing the time to read this book!

I know you could have picked from many other books but you chose this one. So a big thanks for buying this book and reading all the way to the end.

*If you enjoyed this book or received value from it, I'd like to ask you for a favor. Please take a few minutes to post an honest and heartfelt review on **Amazon.com**. Your support does make a difference and helps to benefit other people.*

Thanks!

April Blomgren

About the Author



April Blomgren

Hello everyone! Are you ready to grill tonight? My name is April and I love to cook and entertain friends and family almost every weekend. If you share my passion for great food, easy preparation time but mouthwatering results, you and I are going to get along just fine!

I think a successful meal among loved ones is based on a few key factors: fresh ingredients and appropriate cooking method. Some meats for example, can truly benefit from being marinated overnight, and will be at their best prepared on the grill. Another aspect of cooking I must insist on, no matter what your cooking style is: rely on the use of herbs and spices. Please favor fresh herbs each time you can. However, I understand that it

may be difficult during certain periods of the year, so simply keep a well-stocked pantry of dried basic herbs and spices such as cinnamon, nutmeg, basil, oregano, thyme or any other favorites.

Finally, once you embark that exciting culinary journey with me, you will realize that simplicity is also one of my allied. Don't overthink when cooking. Inspire yourself of recipes, have fun doing it and taste as you go. Sure, you might once in a while burn a few pork chops or use too much salt in your sauce, you are just human. Cooking is not about succeeding every time, it is about the opportunity to learn and get better. Don't be afraid to taste your dishes along the way, adjust the seasonings and serve accordingly.