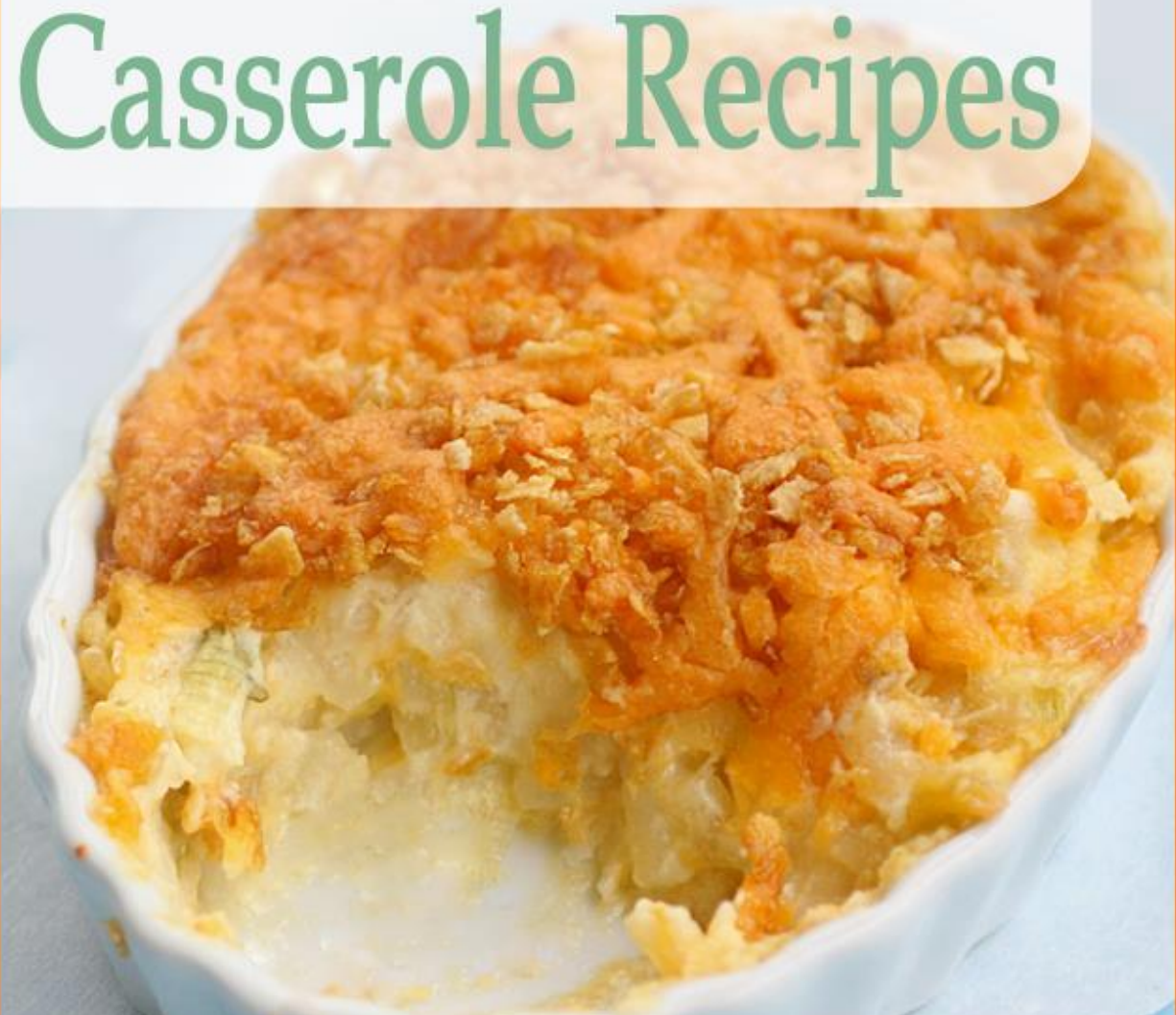


Our Best Casserole Recipes



19 Quick & Easy
Casseroles to Try

RECIPE  LION

Our Best Casserole Recipes: 19 Quick & Easy Casseroles to Try

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Letter from the Editor

Dear Cooking Enthusiast,

There are simply so many things to love about a good casserole. Not only are they about as easy as mixing the ingredients in a dish and baking, but they're also comforting and delicious. Whether you're cooking a quick family dinner, or need to serve a breakfast casserole for brunch, these easy casserole recipes are great for anytime!

Our Best Casserole Recipes: 19 Quick & Easy Casseroles to Try is sure to become your go-to guide for casserole recipes with its complete catalogue of delicious bakes. It's filled with classic dishes like the The Cheesiest Chicken and Rice Casserole (pg. 5) and the 30-Minute Cowboy Casserole (pg. 15), along with some casseroles you never thought to try, like the Stuffed Cinnamon Roll Bake (pg. 35). Be sure to print out this great collection of easy casserole recipes for whenever you need a quick, delicious dish.

For more delicious dinner recipes, be sure to visit [RecipeLion.com](http://www.RecipeLion.com). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Happy casserole making!

Sincerely,

The Editors of RecipeLion

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RecipeChatter.com

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Easy Chicken Casserole Recipes

The Cheesiest Chicken and Rice Casserole

By Erin from [Our Table for Seven](#)

This casserole dish is perfect for those nights when leftovers are the only option. Turn your leftovers into a delicious masterpiece with this recipe for The Cheesiest Chicken and Rice Casserole. Use any leftover chicken and rice, combined with the other ingredients, to whip up this delicious casserole. You could even prepare this dish in the morning, store it in the refrigerator, and then bake it once you return home. This chicken casserole is ready in about thirty minutes, making it a perfect option for a weeknight meal.



Ingredients

- 3 cups cooked white rice
- 2 cups cooked chicken, shredded or cubed
- 14.5 ounces cream of chicken soup
- 2 cups shredded cheddar cheese
- 1 cup bread crumbs
- 3 tablespoons butter, melted

Instructions

1. Preheat oven to 350 degrees F. Lightly grease 13x9 baking dish.
2. Spread rice evenly on the bottom of the baking dish. Spread chicken over rice. Pour soup over chicken/rice. Sprinkle cheese over it all.
3. In a small bowl, combine bread crumbs and butter. Sprinkle mixture on top of cheese.
4. Bake 30-35 minutes or until bubbly

“Loaded” Chicken Tater Tot Casserole

By Lisa from [Blogghetti](#)

This isn't your average tater tot casserole recipe. We call this "Loaded" Chicken Tater Tot Casserole because it's loaded with bacon, cheese, and chicken. This killer combination of ingredients makes this dish unforgettable. Only six ingredients go into the easy slow cooker meal. Throw it together in just 15 minutes, then let it cook in your slow cooker for four hours. Just like that, you'll have a delicious casserole ready to feed the whole family.



Ingredients

- 1 (32-ounce) bag frozen tater tots
- 1 (3-ounce) bag bacon pieces
- 1 pound boneless, skinless chicken breasts, diced (raw)
- 2 cups shredded cheddar cheese
- 3/4 cup milk
- salt & pepper, to taste

Instructions

1. Spray slow cooker with nonstick cooking spray. Place half of the frozen tater tots on the bottom of the slow cooker. Sprinkle with 1/3 of the bacon pieces. Top with 1/3 of the cheese. Add the chicken on top. Season with salt & pepper.
2. Next, add 1/3 of the bacon pieces and 1/3 of shredded cheese. Place the rest of the frozen tater tots on top.
3. Finish with the remaining 1/3 cheddar cheese and remaining 1/3 of bacon pieces. Pour 3/4 cup milk all over the top.
4. Cover and cook on LOW about 4-6 hours. Check it at the 4 hour mark as some slow cookers do cook faster than others.

“The Best You’ll Ever Eat” Mexican Casserole

By Annette from [Tips From A Typical Mom](#)

Who could resist "The Best You'll Ever Eat" Mexican Casserole recipe? It takes everything you love about Mexican food, and throws it all together in one ridiculously easy dinner dish. This Mexican casserole is very similar to lasagna, in that the ingredients are layered one on top of the other. Start with tortillas, and then spread a mixture of chicken, cheese, and spices on top. Then, add another layer of tortillas, and more chicken mixture, and keep repeating until the pan is full. Cook for about thirty minutes, and in no time at all you'll have a delicious meal the whole family will enjoy.



Ingredients

- 3 large chicken breasts, cooked and shredded
- 8 ounces (or more) Mexican blend shredded cheese
- 12 small corn tortillas
- 1 (8-ounce) can green chilies
- 2 cups sour cream, or 1 ½ cups sour cream and 1 (8-ounce) package cream cheese, softened
- 2 (10-ounce) cans cream of chicken soup
- 2 tablespoons chili powder
- 2 tablespoons ground cumin

(You could substitute the chili powder and cumin with the equivalent amount of taco seasoning.)

Instructions

1. Preheat oven to 375 degrees F. Combine sour cream (and cream cheese if desired), cream of chicken soup, chili powder, cumin, green chilies, and two handfuls of cheese in a large bowl and combine well. Fold in the shredded chicken.
2. Spray a 9×13 inch pan with nonstick spray. Add a very small amount of the creamy chicken mixture to the bottom of the pan just to be sure the tortillas don't stick.
3. Add 3 tortillas to the bottom of the pan pushed to the long side of the pan. Break 2 tortillas in half and place on the side of the pan where it's not covered by tortillas. You'll only need to use 3 half pieces for this so save the other half for a different layer.
4. Add 1/3 of the cream chicken mixture and spread evenly over the tortillas.
5. Repeat the layering process with tortillas and chicken mixture ending with the creamy chicken mixture on top. (You'll only have 2 layers of tortillas with the creamy chicken mixture on top of it all.)
6. Top with another 2 handfuls of cheese. Sprinkle lightly with chili powder.
7. Bake for about 30 minutes or until center is bubbling. Garnish with cilantro, hot sauce, and sour cream if desired.

Chicken Salad Casserole

By [Campbell's Kitchen](#)

Many of the good ingredients we love about chicken salad are well represented in this unique, easy-to-make casserole. This Chicken Salad Casserole from Campbell's Kitchen is sure to be a favorite among all your casserole recipes.



Ingredients

- 3 cups chopped cooked chicken
- 1 cup cooked rice
- 3 hard-cooked eggs, chopped
- 1 tablespoon chopped onion
- 1 tablespoon lemon juice
- 1 can (10 3/4 ounces) Campbell's® Condensed Cream of Chicken Soup
- 3/4 cup mayonnaise
- 1 cup grated Cheddar cheese (about 4 ounces)
- ground black pepper to taste

Instructions

1. Preheat the oven to 350 degrees F.
2. Stir the chicken, rice, eggs and onion in a medium bowl. Stir in the lemon juice, soup, mayonnaise and cheese. Season with the black pepper. Spoon the chicken mixture into a 3-quart shallow baking dish.
3. Bake for 45 minutes or until the mixture is hot and bubbling.

Ground Beef Casserole Recipes

Amish Casserole

By Ali from [Jam Hands](#)

Amish Casserole is a family favorite ground beef casserole recipe from the recipe box of Amish cooks. The noodle and beef bake is comfort food at its finest. With ingredients like sour cream, cottage cheese, ground beef, pizza sauce, and egg noodles, you simply can't go wrong. The cheese makes it creamy and basil and oregano add flavor, making it one of the best casserole recipes around. The whole family is sure to go back for seconds, and maybe thirds!



Ingredients

- 2 cups sour cream (a 16-ounce container)
- 2 cups small-curd cottage cheese (a 16-ounce container)
- 1/4 cup finely chopped onion
- 2 tablespoons minced fresh parsley
- 1 7- to 8-ounce package medium egg noodles
- 1 tablespoon vegetable oil
- 2 pounds lean ground round or well-trimmed chuck
- 1 6-ounce can tomato paste
- 1 small jar pizza sauce, about 14 oz.
- 1 tablespoon minced fresh basil, or 1 teaspoon dried
- 1 tablespoon minced fresh oregano, or 1 teaspoon dried
- 1 teaspoon salt
- 1/2 teaspoon coarsely ground black pepper

Instructions

1. Preheat oven to 325 degrees F. In a small mixing bowl, combine the sour cream, cottage cheese, onion, and parsley; set aside. In a large saucepan, cook the noodles according to the package directions. Drain and set aside.
2. Heat the oil in a large sauté pan, over medium heat, and add the ground beef, stirring now and then until the meat is no longer pink. Drain off all liquid and discard. Stir in the tomato paste, pizza sauce, basil, oregano, salt and pepper and simmer for 5 minutes.
3. Grease a 9 x 13-inch pan and begin layering as follows: one-third of the meat sauce, one-half of the noodles, and one-half of the sour cream mixture. Repeat these layers, ending with the meat sauce.
4. Bake covered for 1 hour or until the casserole is bubbly. If you would like, remove the cover the last 20 minutes of baking to crunch up the topping a bit. Allow to stand for 15 minutes, then serve.

Awesome Oven-Baked Frito Pie

By Lisa from [Creole Contessa](#)

The popular southern combination of homemade chili, cheddar cheese and Frito corn chips make this casserole recipe one the whole family will love. Awesome Oven-Baked Frito Pie is a simple layered casserole recipe with corn chips, cheese, chili, chips, and more cheese! The crunch of the corn chips and melted cheese add a delicious flavor and texture element to the baked chili. Top it off with green onions, sour cream, avocado, or any of your favorite toppings!



Ingredients

- 1 pound Italian Sausage, casing removed
- 1 pound ground turkey or beef
- 2 cups jack cheese, grated
- 2 cups cheddar cheese, grated
- 1 white onion, diced
- 1 bell pepper, diced
- 2 chipotle peppers, diced
- 1 jalapeno, diced
- 3 cloves garlic, minced
- 6 ounces hot tomato sauce
- 4 ounces roasted hatch chiles
- 15 ounces pinto beans, drained, rinsed
- 3 1/2 cups beef broth, low sodium
- 3 tablespoon of chili powder
- 2 tablespoon creole seasoning
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon ground oregano
- 1 tablespoon black pepper
- extra virgin olive oil
- Frito Corn Chips, large bag
- green onions, sour cream, avocado, to garnish

Instructions

1. Mix seasoning blend and set aside. Chop vegetables and set aside.
2. Add about 2 tablespoons of olive oil to a pot and heat over medium heat. Add all vegetables except garlic and cook for about 5 minutes. Add garlic and cook 1 minute more. Season vegetables with 1 tablespoon of seasoning blend and mix well.
3. Add sausage and ground turkey or beef, brown for about 10 minutes, add 2 tablespoons of seasoning blend, mix well.
4. Add hot tomato sauce, roasted Hatch chilies, broth, and remaining seasoning, mix well.
5. Cook over medium-low heat, stirring occasionally for about 20 minutes. Chili will thicken upon standing.
6. Preheat oven to 350 degrees F.
7. In a greased casserole dish, place half the bag of hand crushed corn chips on the bottom. Top with half the cheese and all the chili.
8. Place more crushed corn chips on top of chili and add remaining cheese.
9. Bake for about 20-30 minutes. Remove from oven, top with green onions and serve with sour cream and avocado if desired.

30-Minute Cowboy Casserole

By Lexi from [Joyful Momma's Kitchen](#)

You simply can't go wrong with an easy casserole recipe like this 30-Minute Cowboy Casserole. First of all, everyone is sure to love the combination of ground beef, creamy soup, corn and tater tots. Secondly, all you have to do is brown the meat, assemble the casserole, and bake for 20 to 30 minutes until you have an amazing all-in-one tater tot casserole for dinner. It doesn't get much easier, or much more delicious!



Ingredients

- 1 pound ground beef
- 2 tablespoons dried minced onion
- 1/2 teaspoon garlic powder
- 1/8 teaspoon salt
- 1/8 teaspoon ground pepper
- 1 can cream of chicken soup
- 1 can corn (15-ounce) drained
- 16 ounce bag tater tots

Instructions

1. Preheat oven to 425 degrees F and bake tater tots on a baking sheet while browning beef.
2. Brown ground beef with minced onion. Drain and stir in garlic powder, salt, and ground pepper.
3. Stir in corn and cream of chicken soup. Pour into an 8x8 inch baking dish.
4. Top with browned tater tots and bake for 20-30 minutes until bubbly and hot. Top with cheese if desired.

"Philly Cheesesteak" Ground Beef Casserole

By Sarah from [Raining Hot Coupons](#)

If you love a cheesy, beefy Philly cheesesteak but don't want the hassle of making the sandwich, try this "Philly Cheesesteak" Ground Beef Casserole. It's a super simple ground beef casserole recipe with all the flavors of a cheesesteak that's super easy to prepare! With peppers, mushrooms, Cheez Whiz, and a crescent roll topping, you simply can't go wrong with this delicious bake. It's a comforting dish that can feed the whole family in a flash.



Ingredients

- 1 pound lean ground beef
- 4 ounces mushrooms, sliced
- 8 ounces Cheez Whiz
- 1 tablespoon butter
- 1 teaspoon Worcestershire Sauce
- 1 package (14 ounces) fajita mix
- 1 teaspoon minced garlic
- 1 can Crescent Roll Dough
- salt and pepper, to taste

Instructions

1. Preheat oven to 350 degrees F. Spray 13×9 baking dish with nonstick spray and set aside.
2. In a skillet, cook beef, mushrooms and Worcestershire until beef is browned. Drain and place in baking dish. Spread Cheez Whiz over top of beef mixture.
3. Sautee garlic and vegetables over medium-high heat until peppers are soft. Spread over cheese in baking dish. Cover vegetables with crescent dough.
4. Bake 30 minutes or until dough is golden brown on top.

Stupidly Easy Italian Crescent Casserole

By Jordan Sward, RecipeLion Original Recipe

When you're pressed for time and need an easy dinner solution, try this budget-friendly recipe. Stupidly Easy Italian Crescent Casserole takes about 30 minutes from start to finish and uses just a few basic ingredients! Crescent rolls form a crust that's filled with ground beef, pasta sauce, cheese and sour cream, so there's a whole lot to love about this Italian casserole. Simply brown the beef, assemble the layers, and bake until golden brown.



Ingredients

- 1 pound ground beef
- 1 cup tomato pasta sauce
- 1 (8-ounce) can refrigerated crescent rolls
- 1 1/2 cup shredded mozzarella cheese
- 1/2 cup sour cream
- 1/4 teaspoon dried basil

Instructions

1. Preheat oven to 375 degrees F. In a skillet, cook ground beef until brown and thoroughly cooked. Drain, add pasta sauce and heat through.
2. Meanwhile, separate crescent roll dough into 8 triangles. Place the dough in an ungreased 9-inch pie dish with narrow tips overlapping the rim of the dish. Mix sour cream and 1 1/4 cups shredded cheese together.
3. Spread ground beef mixture onto prepared crescent roll dough, then top with sour cream mixture. Fold crescent roll dough over so the tips are in the center of the dish, try not to overlap. Sprinkle with remaining 1/4 cups cheese and dried basil.
4. Bake for 20 - 25 minutes or until golden brown.

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Casserole Side Dish Recipes

Goopy Potato Bake

By Christy from [The Girl Who Ate Everything](#)

Don't know what to serve as a side dish for dinner? You can't go wrong with a creamy, delicious dish like this Goopy Potato Bake. Made with hash browns, sour cream, cheese and cream of chicken soup, this is one of those easy potato recipes that has all the ingredients necessary to achieve maximum flavor. Even people who aren't huge potato fans will fall in love with this rich and tasty casserole side dish.



Ingredients

- 1 (2lb) bag of frozen cubed hash browns (I have used shredded too. It's just personal preference.)
- 2 cups sour cream
- 2 cups shredded sharp cheese, + ½ cup for topping
- 2 cans cream of chicken soup
- Small bunch of green onions, sliced
- Corn flakes

Instructions

1. Preheat oven to 350 degrees F.
2. Mix sour cream, 2 cups of the cheddar cheese, cream of chicken soup, and green onions in a large bowl.
3. Add the hash browns and mix together thoroughly.
4. Mix the remaining 1/2 cup of cheese with 2 cups of corn flakes which have been lightly crushed. Reserve for later.
5. Pour potatoes into a 9x13 baking dish. Cover and bake potatoes for 35-40 minutes. (*I cook mine a little longer just to make sure they are done. There is nothing worse than crunchy potatoes.) Cover top with corn flake/cheese mixture and bake an additional 15 minutes until potatoes are bubbling and top has browned.

Ma's Broccoli Casserole

By Angie from [Big Bear's Wife](#)

This recipe is quick and easy, so it's a great go-to side dish recipe for any time you need one. Ma's Broccoli Casserole is a broccoli and rice casserole that makes enough to feed a crowd. All you need are a few cans of soup, rice, broccoli, cheese and seasoning to make this easy side dish. Simply mix the ingredients together and bake. Thirty minutes later you'll have a creamy, cheesy casserole ready to serve.



Ingredients

- 2 cups of prepared white rice
- 2 cups of chopped Broccoli Florets
- 1 can cream of chicken soup
- 1 can cream of mushroom soup
- Salt and Pepper
- 2 cups shredded cheddar cheese
- 1 tablespoon paprika

Instructions

1. Preheat oven to 350 degrees F.
2. Mix everything (except the cheese) in a casserole dish. Mix In one cup of cheese.
3. Bake casserole in a preheated oven for 30 minutes.
4. Top casserole with remaining cup of cheese (you can use less or more if desired) and stick casserole back into the oven.
5. Cook about 10 minutes or until cheese is melted.

Mom's Cottage Potatoes

By Julie from [Julie's Eats and Treats](#)

This potato casserole dish is a guaranteed crowd-pleaser. Mom's Cottage Potatoes are an old family recipe, and they're a delicious combination of potatoes and cheese. What more could you ask for? A very easy recipe, this casserole makes a great side dish for a family get-together. The casserole is topped off with a layer of corn flakes, which add just the right amount of crunch to each bite. Whip this up for your family and watch them gobble it down right before your eyes!



Ingredients

- 8 Russet potatoes, cooked and diced
- 1 cup shredded cheddar cheese
- 1 teaspoon onion salt
- 1/2 cup bread crumbs
- 1/2 cup milk
- 1/2 cup butter, melted
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 cup crushed corn flakes

Instructions

1. Preheat oven to 400 degrees F.
2. In a large bowl mix together potatoes, cheddar cheese, onion salt and bread crumbs. Pour into a greased 9 x 13 inch casserole dish.
3. In a small bowl mix together milk, butter, salt and pepper. Pour over potato mixture. Top with crushed Corn Flakes.
4. Bake for 30 minutes.

Goopy Zucchini and Potato Casserole

By Shawn from [I Wash, You Dry](#)

Call over the neighbors or in-laws, you definitely don't want to get caught alone with this casserole, you might eat the whole thing! Goopy Zucchini and Potato Casserole is a cheesy potato casserole loaded with goopy goodness. Whether you love zucchini or are just trying to sneak in more vegetables, this might be the best way to enjoy the vegetable! It's an easy side dish recipe everyone is sure to love, made with hash browns, cheese, Panko bread crumbs, and more cheese.



Ingredients

- 1/2 cup butter; divided
- 4 green onions; chopped
- 1 cup sour cream
- 1 can Progresso Creamy Three Cheese Cooking Sauce (recipe starters)
- 2 cups sharp cheddar cheese, shredded
- 2 medium zucchinis, shredded
- 6 cups frozen hashbrown style potatoes
- 1 1/2 cups Japanese style panko bread crumbs

Instructions

1. Preheat oven to 350 degrees F.
2. Melt 1/4 cup of butter in a large skillet over medium-high heat. Add the green onions and sauté until soft (2 minutes).
3. Add the sour cream and Three Cheese Cooking Sauce, stir to combine and cook until it starts to bubble.
4. Add the sharp cheddar cheese and stir until melted and bubbly again.
5. Stir in the zucchini and potatoes until evenly incorporated. Then pour the mixture into a 9x13 inch casserole dish.
6. In a separate, microwavable bowl, melt the remaining 1/4 cup butter in the microwave. Add the panko bread crumbs and toss/stir gently until they are evenly coated with butter. Spread over the casserole potatoes evenly.
7. Bake for 45-50 minutes.
8. Let cool slightly before serving.

Husband's Favorite Hashbrown Casserole

By Karly from [Buns in my Oven](#)

You simply can't go wrong with a great recipe for hashbrown casserole. Loaded with hearty potatoes, sour cream, Cheddar cheese and more, this recipe for Husband's Favorite Hashbrown Casserole is one of our all-time favorite versions of the classic dish. Serve it up as a side dish or make it the star of your meal; there's no wrong way to eat this ridiculously delicious hashbrown casserole. Great to enjoy during any season of the year, this loaded potato dish is as filling and satisfying as casseroles come. Give it a try and see what you think!



Ingredients

- 2 pounds frozen hashbrowns
- 8 ounces light sour cream
- 1 can cream of chicken soup
- 1/2 cup butter
- 1/2 cup onion (optional)
- 1/2 cup crispy, diced bacon (optional)
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- salt and pepper, to taste
- 2 cups freshly grated cheddar (a cheddar and Monterey jack mix is very nice, too)

Instructions

1. Preheat oven to 350 degrees F and grease a 9x13 baking dish.
2. Melt the butter in a microwave safe bowl.
3. Mix together the sour cream, cream of chicken soup, melted butter, onions, and bacon in a medium bowl.
4. Pour half of the hashbrowns in the baking dish. Sprinkle with the garlic powder, onion powder, and salt and pepper. Pour half of the soup mixture on top of the hashbrowns and spread it out to cover the potatoes. Sprinkle with half of the cheese. Pour remaining hashbrowns on top, spread on the remaining soup mixture, and sprinkle with the remaining cheese.
5. Bake uncovered for 45 minutes.

Breakfast Casserole Recipes

“Bed and Breakfast” Casserole

By Erin from [Table for Seven](#)

Making a sausage and egg casserole is a sure fire way to enjoy a hearty breakfast in the morning. Bed and Breakfast Casserole is made with just five ingredients and is really easy to make. It will be ready in under an hour. Just cook the eggs and breakfast sausage in a skillet, layer the ingredients in a casserole dish, and bake! Wake up a little early this weekend and surprise someone with a warm, comforting breakfast casserole. He or she will be very pleased.



Ingredients

- 12 eggs
- 1/4 cup milk
- 1 pound breakfast sausage,
- 1 cup sour cream
- 1 cup shredded cheddar cheese

Instructions

1. Preheat oven to 350 degrees F. Grease an 8x8 inch baking dish.
2. In skillet, soft scramble eggs lightly. Remove from pan and pour into prepared baking dish.
3. In the same skillet, brown breakfast sausage until cook through. If needed, drain. Sprinkle on top of egg mixture.
4. Dollop sour cream over sausage and spread lightly.
5. Sprinkle cheese on top.
6. Bake for 25-30 minutes or until eggs are set and cheese is melted.

Sinful Cinnamon Roll Breakfast Bake

By Amy from [Oh, Bite It!](#)

This sinfully sweet breakfast bake will satisfy every possible craving. Sinful Cinnamon Roll Breakfast Bake takes cinnamon rolls to a whole new level. This masterpiece is created using a refrigerated cinnamon roll package and a mix of milk, cinnamon, butter, vanilla, and syrup. The recipe is very easy to follow, and it only takes about fifteen minutes to cook. Basically, this cinnamon roll bake delivers everything you love about cinnamon rolls in one large, irresistible dish. Serve this scrumptious recipe for breakfast or brunch.



Ingredients

- 1 container of Pillsbury Cinnamon Rolls (8 count)
- 1/2 cup milk OR cream
- 2 tablespoons of butter, melted
- 1 tablespoon vanilla extract
- 1 teaspoon cinnamon
- 2 tablespoons of maple syrup

Instructions

1. Preheat oven to 350 degrees F.
2. Slice each cinnamon roll into four equal pieces. Pour the melted butter into the bottom of the pan. Place the cut cinnamon rolls into the bottom of the pan, in an even layer.
3. Combine the milk, cinnamon and vanilla. Pour the milk mixture all over the top of the rolls. Now drizzle the tops with some maple syrup.
4. Bake for 12-15 minutes, or until they're golden and cooked through. Let cool and frost with enclosed frosting.

Farmer's Breakfast Casserole

By Desarae from [Oh So Delicioso](#)

This hash brown casserole is the perfect man-pleasing breakfast that's filling, comforting, and super easy to make. Farmer's Breakfast Casserole is packed with hash browns, cheese, meat, eggs, and more, so it's the perfect dish to feed a crowd. This easy breakfast casserole can be prepared ahead of time, refrigerated, and baked when you're ready for it. Nothing's better than a delicious breakfast casserole to wake up to, and this one will be a family favorite.



Ingredients

- 3 cups frozen shredded hashbrowns
- 3/4 cup shredded Monterey Jack cheese with Jalapenos or shredded cheddar cheese
- 1 cup deli honey ham or Canadian bacon
- 1/4 cup sliced green onions (2)
- 4 eggs, beaten or 1 cup refrigerated or frozen egg product, thawed
- 1 1/2 cups milk or 1 can evaporated milk or fat free evaporated milk
- 1/8 teaspoon salt
- 1/8 teaspoon pepper

Instructions

1. Preheat oven to 350 degrees F and coat an 8x8 inch square baking dish with non-stick cooking spray.
2. Arrange potatoes evenly in the bottom of the dish. Sprinkle with cheese, ham and green onions.
3. In a bowl, combine eggs, milk, salt, and pepper. Pour egg mixture over potato mixture.
4. Bake, uncovered, for 40-45 minutes or until a knife inserted near the center comes out clean. Let stand 5 minutes before serving.

Make-Ahead Directions

1. Prepare as above but don't bake. Cover and chill up to 24 hours, bake uncovered for 50-55 minutes.

Stuffed Cinnamon Roll Bake

By Erin from [Table for 7](#)

There is a fine line between breakfast and dessert. Stuffed Cinnamon Roll Bake falls into the breakfast category, but it is so sweet and so scrumptious that it could easily be considered a dessert, too. Cinnamon roll casseroles are delightful, and this recipe is even more so because it is "stuffed." The homemade dough is stuffed with a cream cheese filling and topped with a buttery cinnamon sugar mixture. There is no way you can say "no" to this breakfast treat.



Ingredients

For dough:

- 4 cups flour
- 1 egg
- 1 cup half/half
- 3 teaspoons butter, melted
- 1/2 cup sugar
- 1 tablespoon yeast

For filling:

- 8 ounces cream cheese, softened
- 3/4 cup powdered sugar
- 1 teaspoon vanilla

Topping:/filling:

- 4 tablespoon melted butter - separated in half
- 1/2 cup brown sugar- separated in half
- sprinkle of ground cinnamon

Instructions

1. Add dough ingredients to your bread machine according to manufacturer's directions. Set on dough cycle. If you do not have a bread machine, you can follow [these instructions](#) to mix by hand.
2. Once dough is complete, split the dough into two equal pieces.
3. Preheat oven to 350 degrees F. Spray/Grease an 8x8 inch baking dish.
4. Spread one half of the dough on the bottom of the baking dish. Spread with 2 tablespoons of melted butter, 1/4 cup brown sugar and ground cinnamon.
5. In a mixing bowl, add cream cheese, powder sugar and vanilla. Beat until smooth. Spread cream cheese mixture over brown sugar mixture. Cover well with second piece of dough.
6. Spread with another 2 tablespoons of melted butter, 1/4 cup brown sugar and ground cinnamon.
7. Bake 18-20 minutes or until brown. Let it cool approximately 10-15 minutes before slicing.

Hawaiian Overnight French Toast Casserole

By Jordan Sward, RecipeLion Original Recipe

This tropical version of a classic French toast casserole is perfect to make for a weekend morning. Hawaiian Overnight French Toast Casserole is a make-ahead breakfast casserole made with King's Hawaiian bread and stuffed with banana slices and coconut. The sweet, tropical flavors of this breakfast bake will add sunshine to your day, and the casserole is super easy to make! Serve with maple syrup and garnish with fresh banana slices for a truly delectable breakfast.



Ingredients

- 1 package KING'S HAWAIIAN dinner rolls or 1 loaf KING'S HAWAIIAN bread
- 2 bananas, sliced, plus more for garnish
- 2 cups whole milk
- 6 eggs
- 1/3 cup sugar
- 2 teaspoons vanilla
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1/4 teaspoon nutmeg
- 1/4 cup sweetened shredded coconut

Instructions

1. Generously butter a 9 x 13-inch baking dish. Cut the rolls or bread into cubes and place in the baking dish. Sprinkle the banana slices on top and gently toss. NOTE: Baking the bread at 350 degrees F for 10 minutes or until crispy before placing it in the baking pan will help it absorb the egg mixture.
2. In a bowl, whisk together the milk and eggs. Stir in vanilla, sugar, salt, cinnamon, nutmeg, and coconut. Pour the egg mixture over the bread, cover and refrigerate overnight (or at least 30 minutes).
3. Preheat the oven to 350 degrees F. Sprinkle the top of the casserole with extra coconut if desired.
4. Cover and bake for 30 minutes, uncover and bake for 15 minutes more. Casserole is done when a fork inserted in the center comes out clean.

Special Thanks



I Wash... You Dry



BUNS IN MY OVEN & NOT THE BABY KIND



OH, *Bite* IT! 
a full sink is the sign of a great day!

oh so
DELICIOSO

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