

Free Cookbook Club Cookbook #2

Casseroles Enhanced Cookbook



A FREE Cookbook

Featuring 30 In-Book Recipes
& 35 Enhanced Recipes

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The Classic Casserole is Hip Again



Breakfast Casserole with Potato, Sausage & Broccoli
Recipe on Page 17

Nothing screams comfort food like a classic casserole, loaded with meat, cream, cheese and, maybe, topped with fried onion bits. It's the classic American Family Meal.

A casserole is actually the large, deep pan used both in the oven and as a serving vessel. The word comes from the French: diminutive of casse, from Provençal cassa "pan". The word has evolved to mean food cooked and served in such a vessel.

In the United States and continental Europe casseroles usually consist of pieces of meat (such as chicken) or fish (such as tuna), various chopped vegetables, a starchy binder such as flour, rice, potato or pasta and often a crunchy or cheesy topping. Liquids are released from the meat and vegetables during cooking and further liquid in the form of stock, wine, beer (for example lapin à la Gueuze), gin, cider, or vegetable juice may be added when the dish is assembled. Casseroles are usually cooked slowly in the oven, often uncovered. They may be served as a main course or a side dish and may be served in the vessel in which they were cooked.

In the United Kingdom, the Republic of Ireland, Australia, and New Zealand, a casserole is named after its dish, rather than its contents. Casseroles in these countries are very similar to stews. The difference is that once the meat and vegetables are browned on top of the stove, they are then

Story Continued on next page.

cooked in liquid in the oven in a closed dish, producing meat that is tender and juicy, from long slow cooking. The heat is indirect, so there is less chance of burning.

Examples of casserole include ragout, Lancashire hotpot, cassoulet, tajine, moussaka, shepherd's pie, timballo, and carbonnade.

The Rise, Fall and Rise of the Casserole

The casserole is one of the few iconic American dishes that was actually invented in the U.S., rather than being imported from the home countries of various immigrants.

In 1866, Elmiere Jolicoeur, a French Canadian immigrant, invented the precursor of the modern casserole in Berlin, New Hampshire, USA. The casseroles we know today are a relatively modern invention. Early casserole recipes consisted of rice that was pounded, pressed and filled with a savoury mixture of meats such as chicken or sweetmeats.

Some time around the 1870s this sense of casserole seems to have slipped into its current sense. By the end of the 1800s, casserole recipes began appearing in cookbooks across the nations.

Cooking in earthenware containers has always been common in most nations, but the idea of casserole cooking as a one-dish meal became popular in the United States in the twentieth century, especially in the 1940s when casseroles were a welcome dish during war rationing and the 1950s when new forms of lightweight metal and glass cookware appeared on the market.

By the early 1960s, the popularity of casseroles started to decline, perhaps due to the memories of eating them during the depression and the war.

But after a half-century fall from favor, casseroles are back in a big way. They appear on the menus of some of the trendiest restaurants in Brooklyn and San Francisco, are featured on countless food blogs and star in cookbooks like Faith Durand's "Not Your Mother's Casserole."

Enjoy this true American Comfort food with our recipes. And be sure to let us know what you think.

Source - Wikipedia. Additional information for this page courtesy of Rachel Nolan - <http://www.thedaily.com/page/2012/05/06/050612-opinions-history-casseroles-nolan-1-3/> (Original page - Since deleted) - <https://archive.is/umgNt>. All Histories and Information throughout this book are original or used by permission.

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To Try this Free Cookbook Club Enhanced Recipe - Just Click the Link



Slow Cooker Tex-Mex Breakfast Casserole Recipe

Spice up your morning (or have Breakfast for Dinner) with our Slow Cooker Tex-Mex Breakfast Casserole featuring sausage, hash browns, 2 cheeses, cumin and chipotle.

freecookbookclub.com/slow-cooker-tex-mex-breakfast-casserole-recipe

Watch for More Enhanced Recipe Links Throughout this Book

If the link does not work for you, type the Address into the Address Bar of your Web Browser

Enhanced Cooking Techniques and Tricks

The cooking techniques below are used throughout this book in many of the recipes.

We have created video or picture pages from some of the top expert chefs that explain how to do these techniques correctly, easily and, most of all, safely.

Watch these videos or view the pictures before attempting any of these cooking techniques the first time in a recipe, and any time you need a refresher, and you will be a much better and safer cook.



How to Know if Chicken is Done and Safe to Eat

It is **CRUCIALLY IMPORTANT** to make sure all poultry is cooked to the correct temperature and safe to eat before serving it to your family or friends. Fortunately, it is super-easy to check the temperature of chicken and other poultry.

freecookbookclub.com/chicken-temp



3 Ways to Cut an Onion Like a Professional Chef

This is a wonderful video that FULLY explains EVERYTHING you need to know to dice an onion, slice an onion and cut onion rings. And how to do it all without chopping your fingers off!

freecookbookclub.com/how-to-cut-an-onion

Casseroles 1

The Recipes

Classic Tuna Noodle Casserole

Tuna Noodle Casserole is a classic. I know we said so in the title - but it really is.

When casseroles became popular in American households in the 1950s, it was chiefly because the ingredients were cheap and easy to find at the supermarket. The Tuna Noodle Casserole (along with the Green Bean Casserole) was one of the first to gain wide popularity. A can of tuna, a can of vegetables, a can of soup and a package of egg noodles - all nonperishable pantry ingredients - becomes a prepared family dinner in around half an hour.

In addition, tuna casserole can also be made ahead of time, frozen or refrigerated and then reheated to be eaten the next day - something newly important to families with mothers entering the workforce. Tuna casserole is popular to take to potlucks. In small communities, it may be taken to the home of someone who is sick or going through bereavement as a gesture of kindness.

INGREDIENTS

- 1 can (10 3/4 ounce) Condensed Cream of Celery Soup
- 1/2 cup Milk
- 1 cup cooked Peas
- 2 tablespoon Pimiento, chopped
- 2 cans (about 6 ounces) Tuna, drained and flaked
- 2 cups hot cooked medium Egg Noodles
- 2 tablespoon dry Bread Crumbs
- 1 tablespoon Butter or Margarine, melted

DIRECTIONS

1. Mix soup, milk, peas, pimiento, tuna and noodles in a casserole dish.
2. Bake this for 20 minutes at 400°F.
3. Once done, stir and set aside.
4. Take the bread crumbs and mix it with butter.
5. Sprinkle this on top of the casserole.
6. Bake again for 5 minutes or until it is hot.

Tuna Noodle Casserole History and Information courtesy of Wikipedia and used by permission.

Spicy Green Bean Casserole

The Green Bean Casserole is another classic. For many of us it calls up memories of traditional holiday dinners with all the trimmings. There is something magical about green beans when they're dressed up in a creamy sauce and topped with golden french-fried onions.

It's so easy to make, you *could* serve it any day, not just holidays. Its very simplicity (Just 6 ingredients and 10 minutes to put together) is what makes Classic Green Bean Casserole so appealing and has helped it remain a family-favorite for most families for over 60 years.

If it is so classic and all - where is the Recipe?

We have it. On the FreeCookbookClub website. There is a link to it on Page 41 of this book.

But since it was already on the site, we thought we would give you a bonus and share this spicy variation that we are quite fond of. Maybe you will be, too.

Enjoy.

INGREDIENTS

- 1 cup Onion, finely chopped (See Page 8)
- 1 tablespoons Butter or Margarine
- 1 10 3/4-ounce can Condensed Cream of Mushroom Soup
- 2 cups cooked Rice
- 1 16-ounce can cut Green Beans, drained
- 1 12-ounce can Luncheon Meat (Spam), diced
- 1 teaspoon dry Mustard
- 1/4 teaspoon Hot Pepper Sauce
- 1 cup Cheddar Cheese, grated

DIRECTIONS

1. Cook onion in butter until soft but not brown.
2. Stir in soup. Heat about 2 minutes.
3. Add rice, beans, luncheon meat, mustard and pepper sauce.
4. Turn into buttered shallow 2-quart casserole.
5. Top with Cheese.
6. Bake at 350°F for 20 minutes.

Beef Broccoli Bake

INGREDIENTS

- 1 pound lean Ground Beef
- 1/2 cup Onion, chopped (See Page 8)
- 2 cups Rice, cooked in beef broth
- 1 10-ounce package frozen chopped Broccoli, thawed, drained
- 1 cup (about 4 ounces) shredded Cheddar Cheese, divided
- 3/4 teaspoon Salt
- 1/2 teaspoon crushed Thyme Leaves
- 1/2 teaspoon freshly ground Black Pepper
- 1 8-ounce can Tomato Sauce
- 1 teaspoon Worcestershire Sauce

DIRECTIONS

1. Brown beef and onion in large nonstick skillet over medium-high heat.
 2. Stir in rice, broccoli, 1/2 cup cheese, salt, thyme, pepper, tomato sauce and Worcestershire sauce.
 3. Turn into buttered 2-quart baking dish.
 4. Sprinkle with remaining 1/2 cup Cheese.
 5. Bake at 350°F for 20 to 25 minutes.
-

The World's Best Weeknight Potato Casserole

This was originally called "The World's Best Potato Casserole." I felt like that was a lot to live up to for a recipe that is so easy to make. So considering that it is so easy and quick to make I renamed it. If it is good and this easy it may be able to live up to the new name.

INGREDIENTS

- 1 2-pound package frozen Hash Brown Potatoes, Southern-Style
- 2 cups Sour Cream
- 2 cups grated Cheddar Cheese
- 1 can Cream of Mushroom Soup
- 1 medium-sized Onion, diced (See Page 8)

DIRECTIONS

1. Mix hash browns with sour cream, cheddar cheese, cream of mushroom soup and onion.
2. Bake at 350°F for 45 minutes or a little longer if you forget to defrost the spuds first.

Mashed Potato Casserole

INGREDIENTS

- 10 medium Potatoes, peeled
- Salt and freshly ground Black Pepper, to taste
- 1 cup Sour Cream
- 8 ounces Cream Cheese
- 1 Onion, chopped (See Page 8)
- 2 - 4 tablespoons Butter, melted
- Paprika, to dust

DIRECTIONS

1. In a large soup pot boil the potatoes.
2. Drain, season and mash the potatoes.
3. Add the sour cream, cream cheese and onion and mix thoroughly.
4. Place in a 2-quart casserole dish and allow to cool. Cover and refrigerate for 24 hours.
5. Top with melted butter and sprinkle with paprika.
6. Bake in a 350°F oven for 30 minutes.

Enjoy.

Broccoli-Cauliflower Casserole

INGREDIENTS

- 1 16-ounce package frozen Cauliflower Florets
- 1 16-ounce package frozen Broccoli, cut
- 1 large Onion, chopped (about 1 cup) (See Page 8)
- 2 tablespoons Butter or Margarine
- 2 tablespoons All-Purpose Flour
- 1 teaspoon Salt
- 1/2 teaspoon Garlic Powder
- 1/2 teaspoon dried Basil, crushed
- 1/4 teaspoon freshly ground Black Pepper
- 1 1/4 cups Milk
- 2 3-ounce packages Cream Cheese with Chives, cut up
- 3/4 cup soft Breadcrumbs (about 1 slice of bread)
- 3 tablespoons grated Parmesan Cheese
- 2 tablespoons Butter or Margarine, melted

DIRECTIONS

1. Cook broccoli and cauliflower according to package directions. Drain well.
2. Place both in a large saucepan. Set aside.
3. Cook onion in the 2 tablespoons margarine or butter until tender but not brown.
4. Stir in flour, salt, garlic powder, basil and pepper.
5. Add milk. Cook and stir until thickened and bubbly.
6. Add cream cheese. Stir until cheese melts.
7. Stir into vegetable mixture.
8. Turn into a 2-quart casserole.
9. Toss together breadcrumbs, cheese and the 2 tablespoons melted margarine or butter.
10. Sprinkle over vegetable mixture.
11. Bake, uncovered, in a 350°F oven for 25 to 30 minutes or until heated through.

Make-Ahead Tips

Refrigerate unbaked casserole, covered, up to 1 day. Bake as directed above.

Freeze unbaked casserole, covered tightly, up to 1 month. Thaw frozen casserole in refrigerator overnight, and bake as directed above. May require a bit more baking time. Just check and make sure it is heated through.

Cheese-Topped Tuna & Rice Casserole

INGREDIENTS

- 1/3 cup Onion, chopped (See Page 8)
- 1 teaspoon Butter or Margarine
- 1 cup cooked Rice
- 2/3 cup Tuna, drained and flaked
- 7 tablespoons (1/3 of 10 3/4-ounce can) Condensed Cream of Celery Soup
- 2 teaspoons Lemon Juice
- 1/4 teaspoon Salt
- 1/8 teaspoon freshly ground Black Pepper
- 1/3 cup (1 1/3 ounces) shredded Cheddar Cheese

DIRECTIONS

1. Cook onion in butter in small skillet until tender but not brown.
2. Stir in rice, tuna, soup, lemon juice, salt and pepper.
3. Turn into greased shallow 6-inch baking dish or individual casseroles.
4. Bake at 350°F for 20 minutes or until thoroughly heated.
5. Top with cheese and bake 5 minutes longer.

BONUS – Tuna Pasta Salad

INGREDIENTS

- 2 cups Shell Macaroni
- 1 can Tuna
- 1/2 cup Celery, finely sliced
- 1 small Onion, finely chopped (See Page 8)
- 1 large Carrot, grated
- 1/2 cup Mayonnaise
- 1 tablespoon Lemon Juice
- 1/4 teaspoon Garlic Salt
- 1/4 teaspoon Paprika
- 2 hard boiled Eggs, mashed up

DIRECTIONS

1. Prepare pasta according to package directions. Drain and rinse under cold water. Drain again.
2. Let cool.
3. Add tuna, breaking up any chunks.
4. Add celery, onion and carrot.
5. Mix mayonnaise with lemon juice, garlic salt and paprika.
6. Spoon over top of salad.
7. Mix very lightly.
8. Add the mashed eggs and again stir lightly.

Watch for these Salad Cookbooks Coming Soon from Free Cookbook Club: Salads (3 cookbooks, so far), Pasta Salads (3 cookbooks, and counting) American Salads (2 cookbooks), Avocado Salads (3 cookbooks - we LOVE avocados), Caesar Salads, Chicken Salads (2 cookbooks), Salad Dressings (3 cookbooks, with several more in the works) Vinaigrettes (2 cookbooks, both oversized!) and More (we've just run out of space.) Be sure to check FreeCookbookClub.com every week for new recipes and cookbooks.

Cider Sweet Potato Casserole

INGREDIENTS

- 6 or 7 Sweet Potatoes
- 1 cup Apple Cider
- 2 tablespoons Butter (nothing else)
- 2/3 cup Maple Syrup
- 1/2 teaspoon Cinnamon
- Boiling Water
- Salt, to taste

DIRECTIONS

1. Boil potatoes over medium heat until tender, 25 - 30 minutes.
 2. When potatoes are cooled, peel and cut into 1-inch slices.
 3. Arrange in a greased 9 x 13 baking dish or pan.
 4. In a sauce pan, combine cider, maple syrup, butter and cinnamon.
 5. Boil over high heat until syrupy and reduced by 2/3, about 15 minutes.
 6. Pour mixture over potatoes.
 7. Bake at 350°F for 15 minutes.
 8. Uncover and baste frequently until juices, about 10 minutes longer.
 9. Salt to taste.
-

Breakfast Casserole with Potato, Sausage & Broccoli Recipe

Breakfast Casserole with Potato, Sausage & Broccoli is a perfect recipe for a Saturday or Sunday morning when you have overnight guests to feed. The prep time is minimal - around 15 minutes - and it can cook when you socialize over first coffees and plan your day.

See a photo of Breakfast Casserole with Potato, Sausage & Broccoli on page 4 of this book.

INGREDIENTS

- Non-Stick Cooking Spray
- 1/2 pound bulk Italian Sausage (no casings)
- 1 small Red Onion, diced (See Page 8)
- 1 large Russet or Idaho Potato, diced
- 2 large Eggs
- 3 tablespoons Whole Milk
- 2 cup fresh Broccoli, diced
- 3/4 cup Sharp Cheddar Cheese, shredded, divided
- 2 tablespoons fresh Chives, finely chopped
- Salt and freshly ground Black Pepper, to taste

DIRECTIONS

1. Preheat oven to 350°F.
2. Spray an 8 x 8-inch baking dish with non-stick cooking spray.
3. Set a large skillet over medium heat.
4. Add sausage. Cook until slightly browned, breaking up the sausage with a wooden spoon as it cooks, about 3 - 4 minutes.
5. Add onion and potato. Season with salt and black pepper, to taste. Cook, stirring occasionally, until the onion softens and the potatoes become golden brown, about 6 - 7 minutes.
6. While cooking the potatoes, whisk eggs and whole milk in a small bowl. Season with salt and black pepper, to taste.
7. Add one-half cup cheddar cheese and stir to combine.
8. Transfer sausage-potato mixture into prepared baking dish.
9. Stir in diced broccoli. Spread into an even layer.
10. Pour egg mixture evenly over the top.
11. Sprinkle remaining cheese across the top.
12. Place in the pre-heated oven. Bake until the eggs are set and the potatoes are cooked through, around 30 - 35 minutes.
13. Remove from oven and allow to cool for several minutes before slicing.
14. Top with fresh chives and serve immediately.

Citrus-Wine Chicken

INGREDIENTS

- 1 frying Chicken, cut into pieces
- 1/4 teaspoon Salt
- 1/4 teaspoon freshly ground Black Pepper
- 1/4 teaspoon Onion Powder
- 1/4 tablespoon Paprika
- 1 tablespoon Butter or Margarine
- 1 cup freshly squeezed Orange Juice
- 1 cup White Wine
- 1 teaspoon Worcestershire Sauce
- 1 clove Garlic, minced
- 2 tablespoons Cornstarch
- 1/4 cup Water
- 6 teaspoons Sugar

DIRECTIONS

1. Lightly sprinkle chicken pieces with salt, pepper, onion powder and paprika.
2. Place chicken in shallow non-stick, casserole.
3. Melt butter or margarine and brush chicken pieces.
4. Bake at 375°F for 40 minutes.
5. Combine juice, wine, Worcestershire sauce and garlic. Pour over chicken.
6. Cover and bake 20 minutes or until tender. Check that chicken is done. (See Page 8)
7. Remove chicken.
8. Combine cornstarch and water.
9. Add to pan juices and cook over medium heat, stirring constantly until thickened.
10. Remove from heat and stir in sugar.
11. Serve sauce over chicken.

Crab and Shrimp Casserole & Weekend Treat Casserole Recipes

Crab and Shrimp Casserole

INGREDIENTS

- 1 pound Crabmeat
- 2 cups cooked Shrimp
- 1 cup Celery, chopped
- 1/2 teaspoon Salt
- 1/2 bottle Horseradish Sauce
- 3/4 cup Mayonnaise
- 1/2 teaspoon Worcestershire Sauce
- 1 small White Onion, grated
- 1 1/2 cups Buttered Bread Crumbs

DIRECTIONS

1. Mix all ingredients together then bake in greased casserole dish for 30 minutes at 350°F.

Weekend Treat Casserole

INGREDIENTS

- 3 cups cooked Rice
- 1 1/2 cups Sour Cream
- 1 teaspoon Dry Mustard
- 1 11-ounce can Condensed Cheddar Cheese Soup
- 1/2 teaspoon Salt
- 1/8 teaspoon freshly ground Black Pepper
- 1 4-ounce can Sliced Mushrooms, drained
- 12 ounces cooked Ham, cut into julienne strips (about 2 cups)
- 1/2 cup pitted ripe Olives, sliced
- 3/4 cup dry roasted Cashew Nuts or Peanuts, coarsely chopped, divided
- 1/4 cup Round Buttery Crackers, crushed
- 1 tablespoon fresh Parsley, chopped

DIRECTIONS

1. Combine rice, sour cream, mustard, cheese soup, salt and pepper. Mix well.
2. Stir in mushrooms, ham and olives.
3. Add 1/2 cup cashews.
4. Turn into shallow 2-quart baking dish.
5. Cover and bake at 350°F for 20 to 25 minutes.
6. Top with remaining cashews and serve.

Creole Tomatoes

INGREDIENTS

- 4 large Tomatoes
- 1 small White Onion, finely chopped (See Page 8)
- 2 Green Peppers, finely chopped
- 1 teaspoon Salt
- 1 teaspoon Cayenne Pepper
- 4 tablespoons Bacon Drippings
- 2 tablespoons Flour
- 1/2 cup Milk
- 1/2 cup Cream

DIRECTIONS

1. Cut tomatoes in 1/2 crosswise and put cut-side up on a baking sheet.
2. Sprinkle with onion, peppers, salt and cayenne.
3. Put 1 teaspoon bacon drippings over each tomato.
4. Put 1/2 cup water in the pan and bake at 425°F for 15 minutes.
5. Heat remaining bacon drippings and brown flour in it
6. Add milk, cream and liquid from the pan. Stir until boiling and cook 3 minutes longer.
7. Dish tomatoes on toast squares and pour sauce around them.



Chicken and Andouille Sausage Étouffée Recipe

Chicken and Andouille Étouffée is a classic Cajun/Creole dish of chicken and sausage cooked in blond roux and served over rice.

southernfoodies.com/chicken-and-andouille-etouffee-recipe

Dijon Chicken

INGREDIENTS

- 2 small Chicken Breasts, boneless, skinned
- 2 tablespoons Butter or Margarine
- 2 cloves Garlic, crushed
- 1/2 cup Dry White Wine
- 1/4 cup Water
- 2 tablespoons Dijon Mustard
- 1/2 teaspoon Dill Weed, dried
- Salt and freshly ground Black Pepper, to taste
- 1/3 cup fresh Parsley, chopped

DIRECTIONS

1. Preheat oven to 325°F.
 2. Cut each breast into two pieces. Put pieces on a wooden cutting board and pound them with a meat mallet or the side of a rolling until 1/2-inch thick.
 3. Heat butter or margarine in a large frying pan
 4. Add garlic and cook 2 minutes over medium heat.
 5. Brown chicken pieces 3 minutes on each side.
 6. Transfer chicken to a 1 1/2-quart shallow casserole.
 7. Put wine, water, mustard, dill weed, salt and pepper into the frying pan.
 8. Bring to a boil and cook 1 minute.
 9. Pour over chicken in casserole.
 10. Cover and bake 30 minutes.
 11. Add parsley.
 12. Baste the chicken with the sauce and cook 5 more minutes.
 13. Check to make sure chicken is done (See Page 8) and serve.
-

Easy Chicken Divan

Chicken Divan is a chicken casserole usually served with broccoli, almonds and Mornay sauce.

It was named after the place of its invention, the Divan Parisienne Restaurant in the New York City Chatham Hotel where it was served as the signature dish in the early twentieth century. Its creator, a chef named Lagasi, created it as part of a contest, winning a small amount of money and creating the hotel's signature dish.

In French, the word divan refers to a meeting place or great hall, and thus the name was chosen for the hotel and dish to imply a kind of continental elegance.

INGREDIENTS

- 1 large Chicken
- 2 cups Brown Rice
- 4 to 5 cups Water
- 1/2 cup Wheat Berries with 1 1/4 cups water (or 1/2 cup bulgur with 1 1/2 cups water or 1/2 cup wild rice with 1 cup water)
- Combination of Broccoli, Carrots, String beans, Snow peas, or any other vegetables of your choice
- 1/2 cup Bread Crumbs
- 1 tablespoon Butter
- 1/2 cup shredded Cheddar Cheese

Sauce

- 1 cup Mayonnaise
- 1 teaspoon Curry Powder
- 1 tablespoon Lemon Juice
- 2 cans Cream of Chicken Soup

DIRECTIONS

1. Add chicken, brown rice, water, wheat berries (or bulgur or wild rice) to a large pressure cooker.
2. Cook under pressure 45 minutes.
3. Steam broccoli, carrots, string beans, snow peas (or any other vegetables).
4. In a medium bowl combine bread crumbs, butter, shredded cheddar cheese.
5. In a large casserole dish place the cooked rice and spread evenly.
6. Top the rice with the vegetables and spread evenly.
7. Bone the chicken and place the pieces evenly on the vegetables.
8. Spoon the sauce over the chicken and top with the cheese and crumb topping.
9. Bake at 350°F for 25 minutes or until topping is brown.

Enchilada Casserole

An enchilada is a corn tortilla rolled around a filling and covered with a chili pepper sauce.

Enchiladas can be filled with a variety of ingredients, including various meats, cheese, beans, potatoes, vegetables or combinations.

Originating in Mexico, enchiladas are popular dish throughout Mexico and American West.

INGREDIENTS

- 1 tablespoon Corn Oil
 - 2 pounds lean Ground Beef
 - 1 cup White Onion, chopped (See Page 8)
 - 1 cup Green Pepper, chopped
 - 2 cloves Garlic, finely chopped
 - 1 cup fresh Whole Kernel Corn
 - 1 16-ounce can Stewed Tomatoes
 - 1 4-ounce can Chopped Mild Green Chilies
 - 1 teaspoon Chili Powder
 - 1 teaspoon ground Cumin
 - 16 corn Tortillas
 - 1 pound Monterey Jack Cheese, shredded
 - 1 8-ounce jar prepared Salsa
 - 2 tablespoons Green Onion, chopped
 - 1 15-ounce can Tomato Sauce
-

DIRECTIONS

1. In large skillet, heat oil over high heat.
2. Add beef, onion, pepper and garlic. Sauté, stirring constantly, until meat is browned. Drain off fat.
3. Stir in corn and remove mixture to large bowl.
4. In small skillet, heat stewed tomatoes, tomato sauce, chilies, chili powder and cumin to boiling. Stir to break up pieces of tomato.
5. Heat oven to 400°F.
6. Spoon 1/2 cup sauce into bottom of shallow baking dish.
7. Stir 1/2 cup sauce into hamburger mixture.
8. Working on waxed paper dip a tortilla in sauce then fill with 1/4 cup meat mixture and 2 tablespoons cheese.
9. Roll up and place in baking pan.
10. Repeat to make 2 layers of 8 enchiladas.
11. Stir any remaining meat mixture into sauce and pour over enchiladas.
12. Sprinkle with remaining cheese.
13. Spoon salsa over top and bake 30 minutes.
14. Sprinkle with chopped onions and serve immediately.

Green Chili Macaroni 'n Cheese

INGREDIENTS

- 8 ounces uncooked Elbow Macaroni (about 2 cups)
 - 2 slices White Bread, coarsely torn
 - 2 tablespoons fresh Cilantro, finely chopped
 - 1/2 teaspoon Salt
 - 1/4 teaspoon Dry Mustard
 - 2 tablespoons unsalted Butter or Margarine
 - 1/3 cup Onion, finely chopped (See Page 8)
 - 1/2 – 1 teaspoon canned Chipotle Chile in Adobo Sauce
 - 1 Scallion (white and light green parts), finely chopped
 - 2 tablespoons All-Purpose Flour
 - 1 1/2 cups plain Milk
 - 5 ounces Jalapeño Jack Cheese, shredded (about 1 1/2 cups)
-

DIRECTIONS

1. Coat 8-inch square baking dish with cooking spray and set aside.
2. Preheat broiler.
3. Bring medium saucepan of lightly salted water to a boil.
4. Add macaroni. Stir to prevent sticking. Cook until just tender, about 6 minutes. Drain well and set aside.
5. In a food processor or blender, whirl bread to coarse crumbs. Transfer to small bowl.
6. Stir in cilantro, salt and mustard and set aside.
7. In large saucepan, melt butter over medium heat.
8. Add onion, chipotle and scallion. Cook, stirring often, until onion is tender, about 4 minutes.
9. Stir in flour. Cook, stirring, until mixture is fragrant, 1 to 2 minutes.
10. Stir in 1/4 cup milk until no lumps remain.
11. Stir in another 1/2 cup milk until smooth, then remaining 3/4 cup milk.
12. Increase heat to medium-high and cook, stirring, until mixture boils gently and thickens enough to leave a track on bottom of pot behind spoon, about 2 minutes.
13. Stir in cheese just until melted.
14. Stir in macaroni until coated.
15. Transfer macaroni mixture to prepared baking dish and sprinkle with reserved crumbs.
16. Broil just until top is browned, about 1 1/2 minutes, watching carefully to prevent burning.

Serve hot.

BONUS - Restaurant Mac & Cheese Recipes to Make at Home



Cracker Barrel Baked Macaroni and Cheese Recipe

Make our Baked Macaroni and Cheese Recipe at home tonight for your family. With our Secret Restaurant Recipe your Mac and Cheese will taste just like Cracker Barrel's.

secretcopycatrestaurantrecipes.com/cracker-barrel-baked-macaroni-and-cheese-recipe



KFC Mac and Cheese Recipe

Make our KFC Mac and Cheese Recipe at home tonight for your family. With our Secret Restaurant Recipe your Mac and Cheese will taste just like KFC's.

secretcopycatrestaurantrecipes.com/kfc-mac-and-cheese-recipe



J Alexanders Mac and Cheese Recipe

Make our J Alexanders Mac and Cheese Recipe at home tonight for your family. With our Secret Restaurant Recipe your Mac & Cheese will taste just like J Alexanders'.

secretcopycatrestaurantrecipes.com/j-alexanders-mac-and-cheese-recipe



Outback Steakhouse Mac-A-Roo n Cheese Recipe

Make our Outback Steakhouse's Mac-A-Roo n' Cheese Restaurant Recipe at home tonight for your kids. They will LOVE it. Our Secret Recipe tastes just like Outback Steakhouse's.

secretcopycatrestaurantrecipes.com/outback-steakhouses-mac-a-roo-n-cheese-restaurant-recipe

Lasagna Casserole

INGREDIENTS

- 1 pound ground Chicken Breast
- 1/2 cup White Onions, chopped (See Page 8)
- 1 15-ounce can Tomato Sauce
- 1 package Spaghetti Sauce Mix
- 1 cup Evaporated Milk
- 4 ounces Cream Cheese, softened
- 5 ounces Egg Noodles, cooked and drained
- 4 ounces Mozzarella Cheese, shredded

DIRECTIONS

1. Preheat oven to 350°F.
 2. Prepare rectangular casserole dish with cooking spray and set aside.
 3. In a large sauce pan cook chicken and onions until chicken is no longer pink.
 4. Stir in tomato sauce and spaghetti sauce mix. Mix well.
 5. Cook over medium heat until mixture begins to thicken.
 6. In another sauce pan, heat evaporated milk and cream cheese. Cook until smooth.
 7. Stir in cooked noodles.
 8. Pour noodle mixture onto bottom of prepared pan.
 9. Spread chicken mixture over top.
 10. Sprinkle mozzarella cheese over top.
 11. Bake for 20 minutes.
-

Turkey Tetrazzini

Tetrazzini is the epitome of comfort food.

Tetrazzini is an American casserole made with diced poultry or seafood and mushrooms in a butter/cream and parmesan sauce flavored with wine or sherry. It is served hot over linguine, spaghetti or some similarly thin pasta, garnished with parsley, and sometimes topped with almonds and/or Parmesan cheese. Whew - that's bigger mouth-full than a bite of Tetrazzini.

The history of the dish is quite interesting

The dish is named after the Italian opera star Luisa Tetrazzini. In the early 1900s, Luisa Tetrazzini, came to San Francisco to sing. She was a larger-than-life figure with lusty appetites. Naturally she was loved by the local chefs. Tetrazzini is believed to have been invented around this time by Ernest Arbogast, the chef at the Palace Hotel in San Francisco, California, where Tetrazzini was a long-time resident and so named in her honor.

Good Housekeeping published the first reference to turkey tetrazzini in October 1908, saying readers could find the dish of cooked turkey in a cream sauce, with spaghetti, grated cheese, sliced mushrooms, and bread crumbs on top, at "the restaurant on Forty-second street."

INGREDIENTS

Sauce

- 3/4 cup Butter or Margarine
- 3/4 cup Flour
- 3 teaspoons Salt
- 1/8 teaspoon Nutmeg
- 1 quart Milk
- 2 cups Turkey Stock (Recipe on Page 29)
- 4 Egg Yolks
- 1 cup Heavy Cream
- 1/2 cup Dry Sherry

Casserole

- 1-pound package Thin Spaghetti
- 6 cups leftover cooked Turkey or cooked Chicken, into into 1 1/2-inch pieces
- 2 6-ounce cans whole Mushrooms, drained
- 1 8-ounce package Sharp Cheddar Cheese, grated

Turkey Tetrazzini recipe is continued on next page.

Turkey Tetrazzini Recipe Continued

DIRECTIONS

Sauce

1. Melt butter in a large saucepan.
2. Remove from heat and stir in flour, salt and nutmeg until smooth.
3. Gradually add milk and stock or broth. Bring to boiling, stirring constantly. Boil 2 minutes or until slightly thickened.
4. Using a wire whisk beat the egg yolks in a small bowl with the cream.
5. Beat in a little of the hot mixture.
6. Pour back into saucepan and cook over low heat, stirring constantly, until sauce is hot—do not boil.
7. Remove from heat and stir in the sherry.

Casserole

8. In a large stockpot, bring 6 quarts of water to a boil.
9. Add 2 tablespoons salt and cook the spaghetti as label directs. Drain in colander.
10. Return spaghetti to kettle. Add 2 cups sauce and toss lightly until spaghetti and sauce are well combined.
11. Combine turkey and mushrooms in a large bowl.
12. Add 2 cups of sauce to this mixture and mix well.
13. Divide the spaghetti in half and place in two 12 x 8 x 2-inch baking dishes, arranging around the edges.
14. Spoon half of the turkey mixture into the center of each dish. Reserve rest of sauce for later use.
15. Sprinkle cheese over spaghetti in each dish.
16. Cover with foil.
17. Refrigerate 1 hour or overnight.
18. About 1 hour before serving, preheat oven to 350°F.
19. Bake, covered 45 minutes.
20. Reheat sauce and spoon over spaghetti in each dish.

Turkey Tetrazzini recipe is continued on next page.

Turkey Tetrazzini Recipe Continued

Turkey Stock

Ingredients

- 1 Turkey
- 3 cups Water
- 3 Parsley Sprigs
- 2 Carrots, pared and halved
- 3 Celery Tops
- 2 Onions, halved
- 2 teaspoons Salt
- 10 Black Peppercorns
- 1 Bay Leaf

DIRECTIONS

1. Break up turkey.
2. Place in a stock pot with water, parsley sprigs, carrots, celery tops, onions, salt, black peppercorns and bay leaf.
3. Bring to boiling; reduce heat; simmer, covered 2 hours.
4. Strain.
5. Boil gently, uncovered, to reduce stock to 2 cups.

This may be done ahead and stored in refrigerator.

To Freeze Turkey Tetrazzini

Note - These steps need to be done during the preparation and cooking of the recipe.

1. Line one of the baking dishes with foil.
2. Assemble casserole as directed.
3. Fold foil over to seal and freeze right in the dish.
4. When frozen, lift out foil and remove dish. Return foil-wrapped tetrazzini to freezer.

To Serve - Unwrap, return to casserole dish and let stand 1 hour to thaw. Bake, covered, for 1 hour at 350°F or until bubbly.

Zucchini and Chile Corn Bake

INGREDIENTS

- 1 tablespoon Vegetable Oil
- 1 pound Zucchini, grated
- 1/2 cup Onion, chopped (See Page 8)
- 3 Eggs
- 3 cups Cooked Rice
- 1 7-ounce can Whole Kernel Corn, drained
- 2 4-ounce cans chopped Green Chilis
- 2 cups grated Cheddar Cheese
- 4 ounces crumbled Queso Fresco
- 1 teaspoon Salt
- Vegetable Cooking Spray

DIRECTIONS

1. Heat oil in large skillet over medium heat until hot.
2. Add zucchini and onion. Cook uncovered stirring constantly for 5 minutes or until zucchini is soft.
3. Remove from heat and set aside.
4. Beat eggs in large bowl.
5. Stir in rice, corn, chiles, cheese, zucchini mixture and salt. Mix well.
6. Pour into 13 x 9 x 2-inch baking pan coated with cooking spray.
7. Bake at 375°F for 45 to 50 minutes or until knife inserted in center comes out clean.



Grilled Zucchini and Smoked Salmon Rolls Recipe

Grilled Zucchini and Smoked Salmon Rolls are easy to make, fun to look at and even more fun to eat.

appetizersandpartyrecipes.com/grilled-zucchini-and-smoked-salmon-rolls-recipe

Weeknight Beef and Corn Casserole

INGREDIENTS

- 1 pound Ground Beef or Turkey
- 1 Onion, chopped (See Page 8)
- 3 cups Rice, cooked
- 1 11-ounce can Corn Kernels with Red and Green Peppers, drained
- 1 cup Chunky Salsa
- 1/2 teaspoon Salt
- 1 1/2 cups (about 6 ounces) shredded Cheddar Cheese
- Tortilla Chips, to serve

DIRECTIONS

1. Brown beef and onions in large skillet over medium-high heat.
2. Stir in rice, corn, salsa and salt; stir until thoroughly heated.
3. Top with cheese.
4. Serve over tortilla chips.

Weeknight Tator Tot Casserole

INGREDIENTS

- 2 pounds Hamburger
- 1 Macaroni and Cheese Dinner, cooked
- 1 can Evaporated Milk
- 1 cup shredded Cheddar Cheese
- 1 can Cream of Chicken Soup
- 1 can Cream of Mushroom Soup
- 1 can Mushrooms
- 1 package Onion Soup Mix
- 1 package Tater Tots

DIRECTIONS

1. Preheat oven to 350°F.
2. Brown hamburger and onion soup mix.
3. Combine all other ingredients once hamburger is cooked and place in a 9 x 13 baking dish.
4. Cover with Tater Tots.
5. Cook 1/2 hour.

Brown Rice Sausage Casserole

INGREDIENTS

- 1 pound bulk Pork Sausage
- 2 cups cooked Brown Rice
- 3/4 cup Milk
- 1 large stalk Celery (about 3/4 cup), chopped
- 1/3 cup Green Pepper
- 1 small Onion, chopped (about 1/4 cup) (See Page 8)
- 1 can cream of Mushroom Soup
- 1 can sliced Mushrooms, drained

DIRECTIONS

1. Cook and stir pork sausage in Dutch oven until brown. Drain.
 2. Stir in rice, milk, celery, green pepper, onion, soup and mushrooms.
 3. Pour into ungreased 2-quart casserole.
 4. Cook uncovered in 350°F oven until bubbly, about 45 minutes.
 5. Enjoy.
-

Ham 'n' Cheese Potato Bake

INGREDIENTS

- 1 24-ounce package frozen Hash Browns
- 2 cups fully cooked Ham
- 3/4 cup shredded Cheddar Cheese, divided
- 1 Onion, chopped (See Page 8)
- 2 cups Sour Cream
- 1 10 3/4-ounce can Cheddar Cheese Soup
- 1 10 3/4-ounce can Cream of Potato Soup
- Salt and freshly ground Black Pepper, to taste

DIRECTIONS

1. In a large bowl, combine potatoes, ham, 1/2 cup cheese and onion.
2. In another bowl, combine sour cream, soups and pepper.
3. Add potato mixture and mix well.
4. Transfer to a greased 3-quart baking dish.
5. Sprinkle with remaining cheese.
6. Bake uncovered at 350°F for 60 - 65 minutes or until bubbly and potatoes are tender.
7. Let stand 10 minutes before serving.



Bennigan's Cheese and Bacon Potato Skins Recipe

Make our Bennigan's Cheese and Bacon Potato Skins Recipe at home tonight for your family. With our Secret Restaurant Recipe your Cheesy Potato Skins will taste just like Bennigan's.

secretcopycatrestaurantrecipes.com/bennigans-cheese-and-bacon-potato-skins-recipe

Hot Chicken Salad Casserole

INGREDIENTS

- 4 to 5 cooked Chicken Breast Halves, cut up
- 3 stalks Celery, chopped
- 1 large Onion, chopped (See Page 8)
- 1 cup Instant Rice
- 1 can Cream of Celery Soup
- 1 cup Chicken Broth
- 1 tablespoon Salt
- 1/2 tablespoon freshly ground Black Pepper
- 1 tablespoon freshly squeezed Lemon Juice
- 1 cup Mayonnaise
- 1 cup Potato Chip Crumbs
- 2 cups Cheddar Cheese

DIRECTIONS

1. Combine all ingredients except potato chips and cheese.
2. Place in a greased casserole dish and top with chips and cheese.
3. Bake in a preheated 350°F oven for 40 to 45 minutes.

BONUS – Royal Chicken Salad

This warm chicken salad recipe is included in our upcoming **Chicken Salad 1 Cookbook**. Be sure to watch for that cookbook and, in the meantime, enjoy this delicious sneak peek.

INGREDIENTS

- 3 cups cooked Rice, cooked in Chicken Broth
- 1 cup cooked Chicken Breast cubes (about 1 whole Breast)
- 1 cup (about 4 ounces) shredded Swiss Cheese
- 1 cup sliced Celery
- 1 Red Pepper, chopped
- 1/2 cup chopped Onion (See Page 8)
- 1/2 cup Green Peas
- 1/2 cup Milk
- 1/2 cup Mayonnaise
- 1/2 teaspoon Seasoned Salt
- 1/2 teaspoon freshly ground Black Pepper
- 3/4 cup Walnuts, chopped

DIRECTIONS

1. Combine rice, chicken, cheese, celery, red pepper, onion and peas in large bowl.
2. Stir together milk, mayonnaise, salt and pepper in small bowl. Add to rice mixture.
3. Transfer to 9 x 13-inch baking dish coated with cooking spray.
4. Top with walnuts.
5. Bake at 400°F for 15 to 20 minutes.

BONUS – Enhanced Chicken Salad Recipes



Hawaiian Chicken Salad Recipe

This delicious salad contains chunked chicken, pineapple tidbits, toasted almonds, diced celery and mayonaisse.

freecookbookclub.com/hawaiian-chicken-salad-recipe



Bennigan's Chicken Salad Recipe

Make our Bennigan's Chicken Salad Recipe at home tonight for your family. With our Secret Restaurant Recipe your Chicken Salad will taste just like Bennigan's.

secretcopycatrestaurantrecipes.com/bennigans-chicken-salad-recipe



Applebee's Oriental Chicken Salad Recipe

Make Applebee's Oriental Chicken Salad at home tonight for your family. With our Secret Restaurant Recipe your Oriental Chicken Salad will taste just like Applebee's.

secretcopycatrestaurantrecipes.com/applebees-oriental-chicken-salad-secret-copycat-recipe



Cacklebird Salad (Chicken Salad) Recipe

Cacklebird is a Southern slang term for a noisy Chicken. So Cacklebird Salad is Chicken Salad. A creamy, tangy, hearty, delicious Chicken Salad that is perfect for a light lunch and wonder on sandwiches.

southernfoodies.com/cacklebird-salad-chicken-salad-recipe

BONUS – More Enhanced Chicken Salad Recipes



Summer Avocado Chicken Salad Recipe

This Avocado Chicken Salad recipe is just bursting with the fresh flavors of Summer – with just enough naughty (read – Bacon!) to be decadent. It comes together in just minutes.

freecookbookclub.com/summer-avocado-chicken-salad-recipe



Liesl's Cranberry Almond Chicken Salad Recipe

Give this recipe a try and, like Liesl, this will be your new go-to chicken salad recipe.

freecookbookclub.com/liesls-cranberry-almond-chicken-salad-recipe

We Want YOUR Best Chicken Salad Recipes

We have 2 Chicken Salad Cookbooks ready to share with you in the coming weeks - and they have some wonderful recipes in them that you are going to love.

But, we would LOVE to make our third Chicken Salad Cookbook an **All Reader Recipes Cookbook**. Naturally, we need **YOUR** help to do that.

Please send us your best Chicken Salad Recipe - a family-favorite, a regional variation or just a killer recipe you want to share with us and all our readers. Click the link below and send it to us. Thank you and we look forward to enjoying your recipe.

[Click This Link to Share Your Favorite Chicken Salad Recipe](http://freecookbookclub.com/share-your-recipes)
freecookbookclub.com/share-your-recipes

Stuffed Franks and Taters

INGREDIENTS

- 4 cup frozen Hash Brown Potatoes, thawed
- 1 10 1/2-ounce can Cream of Celery Soup
- 1 cup shredded Cheddar Cheese
- 1 cup Sour Cream
- 1 can French Fried Onions
- Salt and freshly ground Black Pepper, to taste
- 6 Frankfurters

DIRECTIONS

1. Preheat oven to 400°F.
2. In large bowl, combine potatoes, soup, 1/2 cup cheese, the sour cream, 1/2 can French fried onions and the salt and pepper.
3. Spread potato mixture in a 9 x 13 baking dish
4. Split frankfurters lengthwise almost in half. Arrange frankfurters, split side up, along center of casserole.
5. Bake uncovered for 30 minutes or until heated through.
6. Fill frankfurters with remaining cheese and onions, and bake uncovered 1 – 3 minutes or until onions are golden brown.

Roast Beef and Swiss Sandwich Bake

INGREDIENTS

- 2 cups Bisquick
- 1 cup Milk
- 2 teaspoons Dry Mustard
- 1 Egg
- 1 package thinly sliced cooked Roast Beef, chopped
- 1 cup shredded Swiss Cheese
- Freshly ground Black Pepper, to taste

DIRECTIONS

1. Heat oven to 350°F.
 2. Grease a square baking dish.
 3. Stir in Bisquick, milk, mustard and egg until blended.
 4. Pour half of the batter into the baking dish.
 5. Top with half of the roast beef and 3/4 of the shredded cheese.
 6. Top with remaining roast beef.
 7. Pour remaining batter over roast beef.
 8. Bake uncovered for 45 – 50 minutes or until golden brown and center is set.
 9. Sprinkle with remaining cheese and pepper.
 10. Let stand 5 minutes before serving.
-

Pop-Up Pizza Casserole

INGREDIENTS

- 1 1/2 pound Hamburger
- 1 cup Onion, chopped (See Page 8)
- 1 cup Green pepper, chopped
- 1 clove Garlic
- 1/2 teaspoon Oregano
- 1 dash Salt
- 1/2 cup Water
- 1/8 teaspoon Hot Pepper Sauce
- 1 1 1/2-ounce package Spaghetti Sauce Mix
- 1 cup Milk
- 1 cup Flour
- 1 tablespoon Oil
- 2 Eggs
- 1/2 teaspoon Salt
- 7 ounces Monterey Jack or Mozzarella Cheese Slices
- 1/2 cup Parmesan Cheese, grated

DIRECTIONS

1. Pre-heat oven to 400°F.
 2. In large skillet, brown hamburger and drain.
 3. Stir in onion, green pepper, garlic, oregano, salt, water, hot pepper sauce, tomato sauce and sauce mix. Simmer about 10 minutes, stirring occasionally.
 4. In a bowl, combine milk, oil and eggs. Beat 1 minute on medium speed.
 5. Add flour and salt. Beat 2 minutes or until smooth.
 6. Pour hot meat mixture into 13 x 9 pan.
 7. Top with cheese slices.
 8. Pour batter over cheese, covering filling completely.
 9. Sprinkle with Parmesan cheese.
 10. Bake at 400°F for 25-30 minutes or until puffed and golden.
-

Enhanced Recipes

Easy Dinner Casseroles, Casserole
Side Dishes, Party Casseroles

& More

Enhanced Recipes - Easy Dinner Casseroles



Baked Spaghetti Casserole Recipe

A great quick weeknight recipe the whole family will enjoy.

freecookbookclub.com/baked-spaghetti-casserole-recipe



Hamburger Potato Casserole Recipe

Watch how to make a simple yet hearty casserole that's perfect for a cozy night in or just to fill some hungry bellies.

freecookbookclub.com/hamburger-potato-casserole-recipe



Barbecue Chicken Bubble Up Bake Recipe

This simple weeknight recipe - it has only 5 ingredients and comes together in just minutes - will be popular with parents and kids alike.

freecookbookclub.com/bbq-chicken-bubble-up-casserole-recipe



...And For DESSERT (or Breakfast the next day) Cinnamon Roll-Peach Pie Breakfast Casserole Recipe

There are just 4 ingredients in this super-easy, very-peachy breakfast casserole.

freecookbookclub.com/cinnamon-roll-peach-pie-breakfast-casserole-recipe

Enhanced Recipes – Casserole Side Dishes



French's Classic Green Bean Casserole Recipe

This is the casserole everyone expects at the holidays. So why not make the Original Version as invented by the Campbell Soup Company 1955.

freecookbookclub.com/frenchs-green-bean-casserole-recipe



Bacon and Cheddar Green Bean Casserole Recipe

Make the classic green bean casserole everyone loves even better with bacon and cheese. Everyone loves bacon and cheese, right? You know it!

freecookbookclub.com/bacon-and-cheddar-green-bean-casserole-recipe



Broccoli Cheese Casserole Recipe

Watch how to turn broccoli into a decadent, rich and creamy baked side dish. It's easy too!

freecookbookclub.com/broccoli-cheese-casserole-recipe



Weeknight Creamy Corn Casserole Recipe

This corn casserole is rich and creamy on the inside and crispy on the top. This side-dish is quick and easy enough to make for your family any weeknight but it is just as at home on the table for a holiday dinner and is perfect for a cookout.

freecookbookclub.com/weeknight-creamy-corn-casserole-recipe

Enhanced Recipes - Party Casseroles

A large casserole dish full of dip, dessert or “Cheesy Nacho-Goodness” is always a welcome sight at any party.

If you take the Nacho Casserole or No Bake Oreo Dessert Casserole to a party, be sure that there will be plates and utensils for the food. Or better yet, take some paper and plastic ones, just to be sure. No one will mind.

The last recipe is actually 2 recipes in one. It’s from an online cooking competition between food bloggers to see who can make the best dip. It’s fun to watch, if you have the time, and the dips, as you might imagine, are very good.



Nacho Casserole Recipe

Turn your favorite snack into a cheesy skillet meal for your next party.

mexicanandtexmexrecipes.com/nacho-casserole-recipe



No Bake Oreo Dessert Casserole

Oreo No Bake Dessert is a delicious frozen dessert. It is cheap and easy to make and since you don’t have to bake it, it is perfect for a hot Summer day. Just chill it and BOOM! you have a delicious dessert.

freecookbookclub.com/no-bake-oreo-dessert-casserole



GameDay Caramelized Onion Dip and Chicken Enchilada Dip Recipes

Two amazing dips complete - and we are the winner. They are both delicious.

freecookbookclub.com/gameday-caramelized-onion-dip-and-chicken-enchilada-dip-recipes

Restaurant Copycat Casserole Recipes

We only have 2 restaurant casseroles on our mega-site Secret Copycat Restaurant Recipes so far, but they both are winners.

If you have ever eaten at Crack Barrel, you or someone at your table has enjoyed their ever-popular Hashbrown Casserole. Our home version is easy and spot-on. Boston Market's Sweet Potato Casserole, while not as well-known, has proven popular with our readers, too. It is great for the holidays.

The last recipe, KFC's Chicken Pot Pie, while not strictly a casserole, is cooked like one. Try it and we don't think you will mind that we included it.



Cracker Barrel's Hashbrown Casserole Restaurant Recipe

Make Cracker Barrel's Hashbrown Casserole at home tonight for your family. With our Secret Restaurant Recipe your Hashbrown Casserole will taste just like Cracker Barrel's.

secretcopycatrestaurantrecipes.com/cracker-barrels-hashbrown-casserole-restaurant-recipe



Boston Market Sweet Potato Casserole Recipe

Make our Boston Market Sweet Potato Casserole Recipe at home tonight for your family. With our Secret Restaurant Recipe your Sweet Potato Casserole will taste just like Boston Market Sweet's.

secretcopycatrestaurantrecipes.com/boston-market-sweet-potato-casserole-recipe



KFC Chicken Pot Pie Recipe

Make our KFC Chicken Pot Pie Recipe at home tonight for your family. With our Secret Restaurant Recipe your Chicken Pot Pie will taste just like Colonel Sanders'.

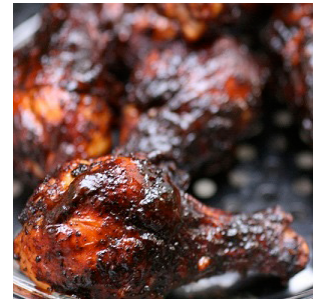
secretcopycatrestaurantrecipes.com/kfc-chicken-pot-pie-recipe



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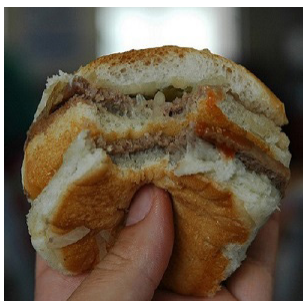
That is the reason we created Secret Copycat Restaurant Recipes.



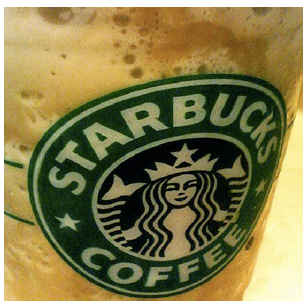
We search the web -- as well as our secret sources -- for the very best recipes that taste exactly like the ones you get at your favorite restaurants. Then we give them to YOU!



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No Problem. We've got you covered. Here are links to a few of our most popular restaurant recipes to get you started.

Just click on the links below to start making your family's restaurant favorites tonight.
No charge. No obligation.

[Outback Steakhouse Blooming Onion](https://secretcopycatrestaurantrecipes.com/outback-steakhouses-blooming-onion-recipe) - secretcopycatrestaurantrecipes.com/outback-steakhouses-blooming-onion-recipe

[Applebee's Wonton Tacos](https://secretcopycatrestaurantrecipes.com/applebees-wonton-tacos-recipe) - secretcopycatrestaurantrecipes.com/applebees-wonton-tacos-recipe

[Homemade Oreo Cookies](https://secretcopycatrestaurantrecipes.com/homemade-oreo-cookies-recipe) - secretcopycatrestaurantrecipes.com/homemade-oreo-cookies-recipe

[Krispy Kreme Glazed Doughnuts](https://secretcopycatrestaurantrecipes.com/krispy-kreme-glazed-doughnuts-recipe) - secretcopycatrestaurantrecipes.com/krispy-kreme-glazed-doughnuts-recipe

[Taco Bell Chalupa](https://secretcopycatrestaurantrecipes.com/taco-bell-chalupa-recipe) - secretcopycatrestaurantrecipes.com/taco-bell-chalupa-recipe

[McDonald's Big Mac and Special Sauce](https://secretcopycatrestaurantrecipes.com/mcdonalds-big-mac-special-sauce-copycat-recipes) - secretcopycatrestaurantrecipes.com/mcdonalds-big-mac-special-sauce-copycat-recipes

[Papa John's Garlic Butter Sauce](https://secretcopycatrestaurantrecipes.com/papa-johns-garlic-sauce-recipe) - secretcopycatrestaurantrecipes.com/papa-johns-garlic-sauce-recipe

[KFC Cole Slaw](https://secretcopycatrestaurantrecipes.com/kfc-cole-slaw-restaurant-recipe) - secretcopycatrestaurantrecipes.com/kfc-cole-slaw-restaurant-recipe

Enjoy. And remember -- this is just scratching the surface of what you get.

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BONUS - Enhanced Recipes from Our Other Sites



Ahi Tuna Tacos Recipe

A wonton taco is a brand new experience for most of us. One that you and your family and friends will love. Trust us.

appetizersandpartyrecipes.com/ahi-tuna-tacos-recipe



Sriracha Aioli Cole Slaw Recipe

5 ingredients and 5 minutes is all it takes to make this delicious just-right-spicy slaw that will WOW all your party guests.

southernfoodies.com/sriracha-aioli-cole-slaw-recipe



Jalapeño Popper Salad Dressing Recipe

As soon as I saw this recipe for Jalapeño Popper Salad Dressing Recipe on Closet Cooking, I jumped up from the computer and went to the kitchen to make it!

jalapenopopperrecipes.com/jalapeno-popper-salad-dressing-recipe



The Old Fashioned Cocktail Recipe

The Old Fashioned is the Granddaddy of all cocktails – the drink the name “cocktail” was created for – and still one of the best.

southernfoodies.com/the-old-fashioned-cocktail-recipe

BONUS - Enhanced Recipes from Our Other Sites



BLT Pasta Salad Recipe

BLT Sandwiches are a Southern Tradition. Pasta Salad is a Southern Tradition. BLT Pasta Salad is a No-Brainer. The fact that it is easy to make and delicious in it own right is the Icing on the Cake.

southernfoodies.com/blt-pasta-salad-recipe



Bacon Wrapped Jalapeño Poppers Recipe

Homemade Jalapeño Poppers - Jalapeño Peppers stuffed with Cream and Cheddar Cheeses and wrapped in Bacon. Easy to make and easy to love.

jalapenopopperrecipes.com/bacon-wrapped-jalapeno-poppers-recipe



Mississippi Punch Cocktail Recipe

This cocktail first printed in Jerry Thomas's The Bon Vivant's Companion finds its origins somewhere "along the Mississippi," according to cocktail historian, David Wondrich.

southernfoodies.com/mississippi-punch-cocktail-recipe



Ben & Jerry's Cherry Garcia Ice Cream Recipe

Make our Ben & Jerry's Cherry Garcia Ice Cream Recipe at home tonight for your family. With our Secret Recipe your Cherry Garcia will taste just like Ben & Jerry's.

secretcopycatrestaurantrecipes.com/ben-and-jerrys-cherry-garcia-ice-cream-recipe

Kitchen Measurement Conversion Charts



LIQUID

1 tsp = 5 ml
1 tbsp = 15 ml

1 ml = 0.035 fl oz
1 litres = 1.76 Pints
1 Pints = 568 ml

1 litres = 1000 ml



cup

**FLUID
OUNCE
fl. oz**



tbsp



tsp

**MILLI
LITER
ml**

cup	FLUID OUNCE fl. oz	tbsp	tsp	MILLI LITER ml
1	8	16	48	240
3/4	6	12	36	180
2/3	5	11	32	160
1/2	4	8	24	120
1/3	3	5	16	80
1/4	2	4	12	60
1/8	1	2	6	30
1/16	0.5	1	3	15



MASS

1 oz = 28.35 g

1 kg = 35 oz
1 kg = 2.2 lb
1 g = 0.035 oz

1 kg = 1000 g

**OUNCE
oz**

**POUND
lb**



stick

**GRAM
g**

OUNCE oz	POUND lb	stick	GRAM g
1	1/8	1/4	28
4	1/4	1	113
8	1/2	2	227
12	3/4	3	340
16	1	4	454
24	1 1/2	6	680
32	2	8	907
48	3	12	1361

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Kitchen Measurement Conversion Charts



TEMPERATURE

$^{\circ}\text{C} \times 1.8 + 32 = ^{\circ}\text{F}$
 $^{\circ}\text{F} - 32 \div 1.8 = ^{\circ}\text{C}$

DEGREES FARENHEIT °F	DEGREES CELSIUS °C	
250	120	VERY SLOW
275	140	
300	150	SLOW
325	170	
350	180	MODERATE
375	190	
400	200	MOD. HOT
425	220	
450	230	HOT
475	240	VERY HOT



LENGTH

1 feet (ft)	=	12 inches (in)
3 feet (ft)	=	1 yard (yd)
1 yard (yd)	=	36 inches (in)

1 feet (ft)	=	305 millimetres (mm)
1 yard (yd)	=	914 centimetres (cm)

1 metre (m)	=	100 centimetres (cm)
1 centimetres	=	10 millimetres (mm)

INCH in	MILLI METRE mm
1	25
3/4	19
2/3	17
1/2	13
1/3	8
1/4	6
1/8	3

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- Chicken With Pickled Lemons & Olives
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