

Casserole Cookoff 2018 Recipes

The Silver Spatula went to Ann Argall, for her:

Sauerkraut Casserole

Ingredients:

1 1/2 -2 lb. sauerkraut

1 small can cream of chicken soup

1 small can mushrooms with liquid

2 cups Kluski noodles

1 ½ - 2 pork tenderloin

1 pkg. Lipton onion soup mix

1. Cut pork into cubes and fry gently until tender.
2. Cook noodles.
3. Combine all ingredients in large mixing bowl.
4. Stir until blended.
5. Bake in large casserole or small roaster at 350 degrees for 50 minutes.

From Kathleen Ford:

Chicken Taco Casserole

Ingredients:

1 c. tortilla chips, crushed and divided in half

2 c. cooked chicken

½ onion

½ bell pepper

½ c. black beans

1 package taco seasoning + ¼ c. water

1 c. salsa

1 c. sour cream

1 c. shredded Monterey Jack

1. Preheat oven to 350 degrees.
2. Spray casserole dish with non-stick cooking spray.
3. Line the bottom of the casserole dish with half the chips.
4. Sauté the onions, pepper, chicken, taco seasoning, and water to make a sauce.
5. Stir in salsa.
6. Spread half of the mixture over tortilla chips in casserole dish.
7. Repeat this to form two layers.
8. Spread on sour cream.
9. Top with cheese.
10. Bake at 350 degrees for about 20 minutes.

From Ben Menghini:

Parmesan Crusted Chicken

Ingredients:

1/2 cup mayonnaise

1/4 cup grated Parmesan cheese

4 boneless, skinless chicken breast halves (about 1-1/4 lbs.)

4 teaspoons Italian seasoned dry bread crumbs

1. Preheat oven to 425°.
2. Combine mayonnaise with cheese in medium bowl. Arrange chicken on baking sheet. Evenly top with mayonnaise mixture, then sprinkle with bread crumbs.
3. Bake 20 minutes or until chicken is thoroughly cooked.