

Casseroles



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The original casserole dish started back in the 1860s in the New England states and was quite a bit different than what we know them as today.

Casseroles as we use them – sort of a one pot meal – came into common use back in the 1950s, post-war era. They became a creative way to use those leftovers in the fridge. These days, they're almost an art form and, done right, will be solid favorites on your serving line.

How do you sell a casserole to a card-carrying “I hate leftovers” type we find offshore? It starts with eye appeal. Make it look good. And then follow through with great flavor combinations. Make it taste great.

The casseroles in this section tend not to include regional dishes like Italian or Mexican (although there are some). But look in the regional sections and you'll find them there.

One more thing: every recipe here is a casserole, so we're not going to put the word “casserole” in the recipe titles. Saving a few electrons. :-)



Beef Pot Pie

Simple, delicious, and a guaranteed favorite comfort food.

- Line the bottom of a half or full-size shallow steamtable pan with either pie crust or puff pastry dough.
- Fill about 2/3 from top with beef stew from any of your recipes.
- Top with another sheet of either pie crust or puff pastry. Seal the edge so it doesn't pull back during baking, and slash the top a couple of times to release steam during cooking.
- Brush the crust with melted oleo or olive oil.
- Bake until crust is golden brown and put on serving line



Buffalo Chicken & Roasted Potatoes

Yield: 1 full size shallow steamtable pan

1	6 oz	bottle hot sauce (Crystal, Louisiana – not Tabasco)
2/3	cup	olive oil
1	Tbsp	salt
4	Tbsp	garlic powder
2	Tbsp	black pepper
2	Tbsp	paprika
12	each	baking potatoes, skin on, cut in 1/2 inch cubes
4	lbs	chicken breasts, 1/2 inch cubes (cut partially frozen)
2	cups	cooked, crumbled bacon
1	cup	green onion tops, sliced
4	cups	shredded cheddar

- Set oven at 500 F
- Spray pan with cooking spray.
- Blend oil, spices and hot sauce in saucepan.
- Put potatoes in large mixing bowl and pour about half of sauce on potatoes, then toss them to coat well. Transfer to the steamtable pan.
- Put chicken in the bowl and add remaining sauce. Let set 20 minutes.
- Bake potatoes about 45 minutes, stirring every 10; they should be tender on the inside and brown and crisp on the outside.
- While potatoes are baking, sauté chicken with sauce until done.
- Reduce oven to 350
- Spread chicken evenly over potatoes, then add the cheese, bacon and green onions.
- Bake until cheese is bubbly.

Cheese, Steak & Potato

Serves about 20

3	lbs	baking potatoes, with skin, sliced 1/4 inch thick
2	each	onion, sliced
2	each	green bell pepper, sliced
2	each	red or orange bell pepper, sliced
3	Tbsp	garlic, minced
4	lbs	beef steak, cooked and thinly sliced
2	cup	beef stock
2	Tbsp	balsamic vinegar (or other good vinegar)
1	cup	ketchup
1/2	cup	soy sauce
1/4	cup	Worcestershire sauce
2	Tbsp	Sriracha sauce
		Swiss cheese to cover (explained below)

- Deep fry the potatoes and lay out in a full size steamtable pan.
- Arrange beef on top of potatoes, then peppers and onions.
- Make a sauce with all the liquids and garlic. Heat to a simmer and pour evenly over the ingredients in the steamtable pan.
- Top the entire pan with Swiss cheese. Bake at 350 F until bubbling.
- Remove and put on serving line.

Chicken & Rice

You can make as is, or add broccoli, carrots, peas or mushrooms.

Serves about 20 (made in a full size, shallow steamtable pan)

4	cups	rice, uncooked
2	each	onions, diced
4	cups	chicken stock
1	Tbsp	ground thyme
2	Tbsp	garlic, minced
4	cans	cream of mushroom (or cream of chicken) soup
8	each	boneless chicken thighs, cut in cubes
		salt and pepper as needed
1/2	cup	oleo, melted

- Preheat oven to 350 F
- In a large saucepan, heat chicken stock, soup and spices.
- Pour into a shallow (2 1/2 inch deep) steamtable pan. Add rice and stir.
- Place chicken pieces evenly into the pan; cover and bake for an hour.
- Check that rice is fully cooked and if so, uncover, pour oleo over top and bake another 30 minutes.
- Remove, sprinkle on parsley (fresh is better) and put on serving line.



Chicken Broccoli Divan

Makes 1 shallow half size pan

2	lbs	broccoli, thawed
3	cups	cooked chicken, cubed (can also use turkey)
2	cans	cream of chicken soup
3/4	cup	milk
1/2	tsp	black pepper
1/2	tsp	garlic powder
1	each	small onion, minced
2	Tbsp	cooking oil
1/2	cup	oleo, melted
1	cup	bread crumbs
1/2	cup	grated parmesan cheese

- Place broccoli in half pan, in an even layer and then chicken
- In saucepan, sauté onion in cooking oil until tender, add soup, milk and seasonings. Heat and then pour into pan, coating chicken and broccoli.
- In bowl, combine oleo, bread crumbs and cheese into a crumbly mixture, then spread on top evenly over the pan.
- Bake at 350 F about half an hour or until hot.

Chicken Cassoulet with Smoked Sausage

Makes 1 half pan (2 1/2 inch deep)

1 1/2	lbs	smoked sausage, sliced
1 1/2	lbs	chicken breast or thigh, diced into cubes
2	cans	navy beans with jalapenos, rinsed and drained
1	can	rotel tomatoes, drained
1	each	small onion, diced
2	cups	chicken stock
1 1/2	tsp	ground thyme
1/2	tsp	salt
2	boxes	cornbread mix (6 ounce box)

- In skillet, brown sausage and onions together; transfer to steamtable pan with spoon, saving fat from sausage.
- In skillet with fat, brown chicken and put in pan with sausage.
- Put remaining ingredients except for cornbread mix into pan and bake until chicken is fully cooked. Remove from oven.
- Prepare cornbread mix according to directions, pour evenly over the mixture in the pan and return to oven. Bake until cornbread is done.

Chicken Parmesan Bake

Chicken Parmesan, casserole style. And it uses chicken tenders. So, save those extra tenders from lunch, because you can bake them into this dish. :-)

Makes 1 half pan, about 10 servings

16	each	chicken tenders
1	can	pasta sauce
1/2	tsp	dried basil
2	tsp	fresh parsley, chopped
2	cups	shredded mozzarella
1	cup	grated parmesan cheese
1	cup	Italian bread crumbs (or crushed croutons to substitute)
1/2	cup	oleo, melted

- Fry the chicken tenders (or bake to crisp if using unserved leftovers), cut in half, and then lay in bottom of half steamtable pan.
 - Mix parsley and basil into sauce, heat and then pour over chicken.
 - Top with mozzarella cheese.
 - Combine parmesan, bread crumbs and melted oleo and make a crumbly mixture. Spread over the top of the casserole.
 - Bake until mozzarella is melted and topping begins browning.
- Remove and place on line for service.

Chicken Pot Pie

Makes a half-size steamtable pan.

1 sheet puff pastry, or pie crust for double crust
4 cups chicken, cubed and cooked
4 cups mixed vegetables
3 cups potatoes, peeled and diced
4+ cups chicken gravy (may need to add more)

- Line the bottom of a half size shallow steamtable pan with either pie crust or puff pastry dough.
- Layer in chicken, potatoes and vegetables; pour in gravy to cover.
- Top with another sheet of either pie crust or puff pastry. Seal the edge so it doesn't pull back during baking, and slash the top a couple of times to release steam during cooking. Brush the crust with melted oleo.
- Bake until crust is golden brown and put on serving line.



Chicken or Turkey Tetrazzini

Makes 1 each half size shallow pan

1	lb	spaghetti noodles, cooked
1	can	cream of mushroom soup
1	cup	milk
1	jar	Alfredo sauce
4	cups	chopped, cooked turkey or chicken
2	cups	frozen peas
2	cups	fresh mushrooms, sliced
1	cup	shredded cheddar
1	cup	shredded mozzarella
1	cup	parmesan cheese, grated
1	cup	croutons, crushed (put in a bag and use rolling pin)
1/2	tsp	paprika

- In a large bowl, combine soup, Alfredo sauce and milk.
- Add meat, peas, and mushrooms and fold in gently.
- Add noodles and shredded cheese, fold in and transfer to steamtable pan sprayed with food release.
- Combine parmesan, paprika and croutons; evenly spread over casserole.
- Bake covered at 350 F for about 40 minutes. Remove cover and bake another 15 minutes. Let stand 10 minutes before meal service begins.

Chicken Teriyaki

Yield: 1 half size steamtable pan, 2 1/2 inch deep

1	cup	soy sauce
3/4	cup	water
1/3	cup	brown sugar
1	tsp	ground ginger
1	tsp	minced garlic
2	Tbsp	cornstarch
2	Tbsp	water
4	each	boneless chicken breasts, cut into strips
1/2	bag	stir-fry vegetables, thawed
4	cups	rice, cooked

- Preheat oven to 350° Prep a shallow half pan with cooking oil spray.
- Combine cornstarch and 1/4 cup of the water; set aside.
- In saucepan, put soy sauce, remaining water, brown sugar, ginger and garlic. Bring to a boil.
- Add the cornstarch, whisking with wire whip. When thickened, remove the sauce from heat.
- Place the chicken in prepared pan, pour over 1 cup of sauce, cover and bake until chicken is cooked.
- Remove pan, shred the chicken and add vegetables and rice to the pan. Pour sauce over the pan contents and gently fold together.
- Bake another 15 minutes until hot.

Chicken Veggie with Rotini

Makes 1 shallow half pan

1	lb	rotini
3	Tbsp	olive oil
4	cups	cooked chicken, cubed
1/2	tsp	garlic powder
1/2	tsp	black pepper
2	tsp	dried basil
2	cans	cream of mushroom soup
1	can	cream of chicken soup
1	cup	milk
4	cups	mixed vegetables (frozen)
2	cups	bread crumbs
1/2	cup	oleo, melted

- Cook the pasta and set aside in a large mixing bowl.
- Heat the mixed vegetables in pasta water, drain and put in bowl.
- Sprinkle seasonings over the ingredients in bowl.
- In saucepan, combine soups and milk, heat and add chicken, then transfer to the bowl with other ingredients.
- In small bowl, combine bread crumbs and oleo, mix until crumbly. Spread over the top of casserole.
- Bake 20 to 30 minutes until bubbly and browning.

Creole Cabbage

This recipe's been around a while. It may have originated in Opelousas, but wherever it came from it's a welcome change from the usual cabbage dish.

Makes 1 half size steamtable pan

1	lb	ground beef
1	lb	green onion sausage removed from casing
1	each	large onion, diced
1	Tbsp	garlic, minced
2	can	Rotel
1	cup	uncooked rice
2	cups	tomato sauce
2	tsp	salt
1	tsp	dried basil
1	tsp	oregano
1	tsp	black pepper
1/2	tsp	cayenne
1/2	tsp	LA hot sauce
1	each	small head of cabbage, cut in large chunks

- In skillet, cook beef, sausage, onions and garlic until meat is browned.
- Add tomato sauce, Rotel, rice and all seasonings.
- Transfer to a half pan, cover and bake at 350 F for about an hour, or until rice is fully cooked.
- Remove and place on line for service

Ham & Potato

Makes 1 half size pan

8	cups	potatoes, peeled and diced into 1" cubes
4	cups	ham, diced in 1" cubes
1	each	large onion, diced small
1/2	cup	oleo, divided
1/4	cup	flour
4	cups	milk
3	cups	shredded cheddar cheese
8	slices	American cheese

- Prep a half size pan with food spray or oil.
- Boil potatoes until almost fork tender. Drain and put in half pan.
- Using half of oleo; sauté onions and ham until onions are tender.
- Pour evenly over the potatoes. Dust with salt and black pepper, then place slices of American cheese over the ham and potatoes.
- In saucepan, make light roux with oleo and flour.
- Add milk and blend with wire whip. Cook until thickened; reduce heat.
- Add cheese and blend in, then pour evenly into the half pan.
- Bake until it begins to brown, about 15 minutes.

King Ranch Chicken

Yield: 1 shallow full size steamtable pan, about 20 servings

3	Tbsp	cooking oil
3	each	onions diced
2	each	red bell peppers ,diced
2	each	green bell peppers, diced
3	cans	cream of mushroom soup
3	cans	cream of chicken soup
2	cans	Ro-tel
3	cups	chicken broth
1/4	cup	sour cream
1 1/2	Tbsp	cumin
1	Tbsp	chili powder
1 1/4	tsp	ground oregano
4	lbs	cooked chicken, shredded in chunks
1 1/2	lbs	shredded cheddar cheese
25	each	corn tortillas cut into quarters

- Prep a full size pan with food release spray.
- Heat oil in a large skillet and sauté onions, red and green bell peppers until tender. Do not overcook.
- In a large bowl, combine onions/peppers mixture, both soups, diced tomatoes, chicken broth, sour cream and spices. Mix well.

Make 3 layers:

- Spread a small amount of sauce on the bottom of the pan, then place a layer of tortillas on the sauce. Arrange chicken on top of tortillas, then sauce on chicken. Repeat until last layer of sauce is put on the chicken.
- When all layers are done, top evenly with the cheese.
- Bake covered 45 minutes; remove cover and return to oven. Bake another 20 minutes until browned and bubbly.

Meat & Taters Casserole

Leftover beef, baked potatoes make a simple and cost effective dish.

Makes 1 half size pan

1/4	cup	oleo
2	Tbsp	cooking oil
4	cups	baked potatoes, peeled, cut in wedges and halved
2	each	celery stalk, sliced 1/2 inch slices
1	each	medium onion, large diced
2	Tbsp	minced garlic
2	cups	carrots, frozen sliced (thawed)
4	cups	leftover, cooked beef (roast, etc.), cut into 1" cubes
1/4	cup	ketchup
3	Tbsp	Worcestershire sauce
1	tsp	pepper
1	cup	beef stock

- In skillet over high heat, heat oil and oleo; cook potatoes until they become crispy and brown. Remove and put in a half pan. Add the beef.
- In skillet, cook carrots, onions, celery and garlic until vegetables wilt.
- Add beef stock, Worcestershire, ketchup and pepper; cook until liquid is hot and mixed, then pour over potatoes and beef.
- Cover pan and bake about 30 minutes at 350 F until hot.

Pizza Pasta

Yield: 1 shallow, full size pan

2	lbs	penne, bowtie or rotini pasta
1	tsp	salt
2	lbs	Italian sausage, removed from casing
1	lb	ground beef
4	oz	pepperoni slices
1	each	large diced onion
1	each	bell pepper, diced
2	cans	spaghetti sauce (not Ragu, it's too sweet)
1	can	whole tomatoes, hand crushed
2	tsp	dried basil
1	cup	grated parmesan cheese
3	cups	mozzarella cheese, shredded

- Prep a full size shallow steamtable pan with olive oil or food spray.
- Put sauce, tomatoes and basil in a saucepan, heat and keep hot.
- Boil the pasta in salted water; drain, then put in large bowl.
- Brown meats together to a coarse texture. Add to the pasta.
- Sauté onion and bell pepper just until tender and add to the bowl.
- Toss all ingredients together and transfer to pan.
- Arrange half of pepperoni slices over pasta, pour on the sauce and then put on the mozzarella cheese.
- Put the rest of pepperoni on top of cheese, sprinkle on the parmesan.
- Bake at 350 for 20 minutes, or until cheese is melted and bubbly.