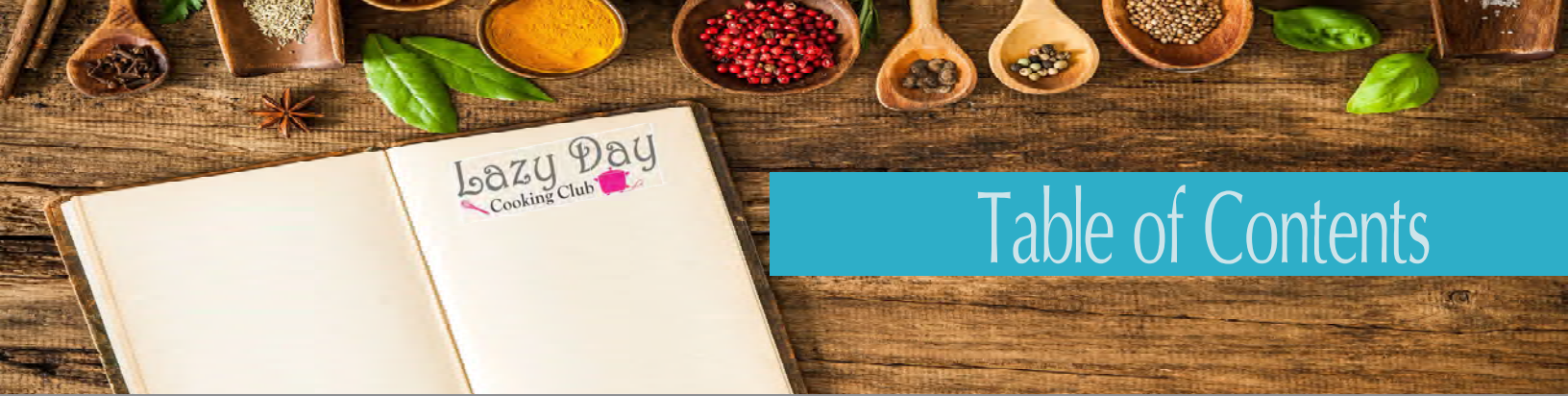




# 4 *Freezer Friendly* Casseroles



you can throw together in minutes



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## Chicken Hashbrown Casserole



**Cook Time:**

1 hrs



**Servings:**

8

### Directions

1. Preheat oven to 400°.
2. In a large bowl combine together cheddar cheese, hashbrowns, salt, pepper, sour cream, cream of chicken soup, milk and chicken.
3. Place into a lightly greased 9×13 baking dish.
4. In a small mixing bowl, mix together the crushed cornflakes with the melted butter. Sprinkle over the hash brown potato casserole.
5. Bake for 1 hour or until golden brown.

### Ingredients

- 1 (20oz) bag frozen hashbrowns
- 2 cups shredded cheddar cheese
- 1 tsp salt
- 1 tsp pepper
- 2 cups sour cream
- 1 (10.5oz) can cream of chicken soup
- ½ cup milk
- 1 lb cooked chicken; shredded
- 2 cups corn flakes; crushed
- 4 Tbsp melted butter

### Freezer Notes

Cover Casserole with foil and place in the freezer. To last longer than a month in the freezer, you can cover with foil then place inside a 2 gallon freezer bag, then freeze.

For best results, place your casserole in the fridge the night before so it can thaw. Or you can thaw the casserole by placing it on the counter.

If your casserole is thawed, follow cooking directions. If still frozen, double cooking time.

## Side Suggestions:



## Enchilada Casserole



**Cook Time:**

2 hrs



**Servings:**

8

### Directions

1. Preheat oven to 375°. Boil chicken until cooked through. Shred using a stand-up or hand mixer.
2. Slice corn tortillas into quarters each using a large knife or pizza cutter. They will be in triangles.
3. In a large bowl combine your chicken with the taco seasoning and rotel; mix well. Set aside.
4. Lightly spray a 9x13 baking dish and pour a little enchilada sauce on the bottom of your pan, then start layering, starting with tortillas.
5. Top the tortillas with the shredded chicken mixture. Pour enchilada sauce over the chicken and top with shredded cheese.
6. Continue layering tortillas, chicken, sauce, and cheese. Finish with a layer of tortillas, the rest of the enchilada sauce and cheese.
7. Bake covered for 30 minutes. Remove cover and continue to bake for 10 more minutes.
8. Cut and serve with sour cream, tomatoes, cilantro and onions.

### Ingredients

- 3-4 chicken breasts (shredded)
- 2 Tbsp Taco Seasoning
- 1 can Rotel
- 1 (28oz) can green enchilada sauce
- 8oz shredded Monterey jack cheese
- 12 - 16 corn tortillas

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## Side Suggestions:



## Cheeseburger Tater Tot Casserole



**Cook Time:**

35 mins



**Servings:**

6

### Directions

1. Preheat oven to 375°.
2. Brown the ground beef. Add in the chopped onions and cook until soft.
3. Stir in the steak seasoning, salt, pepper and Worcestershire sauce. Place mixture at the bottom of the greased 9x13 baking pan.
4. Spread out the Monterey jack cheese over the ground beef.
5. Place one layer of tater tots over the casserole.
6. Bake for 25 minutes uncovered. Sprinkle with the shredded cheddar cheese and put back in the oven until melted.
7. Serve immediately with your favorite burger toppings. Add more onions, tomatoes, bacon, or pickles!

### Ingredients

- 2 lbs ground beef
- ½ onion; chopped
- 2 Tbsp Worcestershire sauce
- 1 Tbsp steak Seasoning
- ½ tsp salt
- ½ tsp pepper
- 1 (32oz) bag of tater tots
- 8 oz shredded Monterey jack cheese
- 8 oz shredded Cheddar Cheese

### Freezer Notes

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For best results, place your casserole in the fridge the night before so it can thaw. Or you can thaw the casserole by placing it on the counter.

If your casserole is thawed, follow cooking directions. If still frozen, double cooking time.

## Side Suggestions:





## Baked Ravioli



**Cook Time:**

1 hr



**Servings:**

6

## Directions

1. Preheat oven to 350°.
2. In a mixing bowl combine the crushed tomatoes, Italian Seasoning, and Garlic Salt.
3. Spray a 9x13 baking pan with non stick spray.
4. Place one layer of cheese ravioli along the pan (about a half a bag). Then add a layer of beef on top.
5. Pour half of the tomato sauce over the ravioli, and top with 1/2 the cheese.
6. Then add a layer of cheese ravioli (the rest of the bag). Add a layer of beef ravioli (the rest of the bag). Top with the remaining sauce.
7. Cover with foil and bake for 50 minutes.
8. Remove the foil and broil for 2-3 minutes until the cheese bubbles and browns slightly.
9. Allow it to cool for 10 minutes before serving.

## Ingredients

- 3 (14oz) cans crushed tomatoes
- 2 Tbsp Italian Seasoning
- 2 Tbsp Garlic Salt
- 2 bags frozen Ravioli; 1 cheese & 1 beef
- 2 cups Mozzarella
- 1/2 cup shredded Parmesan Cheese

## Freezer Notes

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# Side Suggestions:

# Lazy Day Cooking Club Shopping List

## Dairy

#	Item
4 TBSP	BUTTER
3 CUPS	SHREDDED CHEDDAR
16 OZ	SOUR CREAM
½ CUP	MILK
16 OZ	SHREDDED MONTEREY JACK
16 OZ	SHREDDED MOZZARELLA
½ CUP	PARMESAN CHEESE

## Produce

#	Item
½	ONION

## Spices

#	Item
	STEAK SEASONING
	GARLIC SALT
1	TACO SEASONING
	ITALIAN SEASONING

## Baking Supplies

#	Item

## Canned Goods

#	Item
3	14 OZ CRUSHED TOMATOES
1	CREAM OF CHICKEN
1	DICED TOMATOES W/GREEN CHILIES
1	GREEN ENCHILADA SAUCE

## Frozen

#	Item
200Z	FROZEN HASHBROWNS
320Z	TATER TOTS
1	BEEF RAVIOLI
1	CHEESE RAVIOLI

## Meat & Seafood

#	Item
3LB	CHICKEN BREASTS
2LB	GROUND BEEF

## Grains & Pasta

#	Item

## Condiments

#	Item
2 TBSP	WORCESTERSHIRE SAUCE

CORN TORTILLAS

CORNFLAKES

Miscellaneous



# Grocery List

## Dairy

#	Item

## Produce

#	Item

## Baking Supplies

#	Item

## Spices

#	Item

## Grains & Pasta

#	Item

## Canned Goods

#	Item

## Meat & Seafood

#	Item

## Condiments

#	Item

## Miscellaneous
