

# Spinach & Broccoli Casserole

## Ingredients:

1	clove	garlic, crushed
2	large crowns	broccoli (approx 16 oz)
1	10 oz package	fresh spinach, cut coursely
2	Tablespoons	mayonnaise
4	oz.	cream cheese
1 1/2	cup	shredded cheddar cheese
1	teaspoon	onion powder
1	teaspoon	garlic powder
1/4	teaspoon	pepper
1/2	cup	Italian bread crumbs

## Topping:

1	cup	shredded mozzarella cheese
1/2	cup	fresh grated parmesan cheese
1/2	cup	Italian bread crumbs

## Directions:

- 1 Preheat oven to 350. Spray 13\*9 pan with cooking spray.
- 2 Steam the broccoli crowns and drain.
- 3 Mash the broccoli crowns and mix together with remaining ingredients. If broccoli is not warm enough to melt cheeses, microwave to melt.
- 4 Spread mixture into 13\*9 pan.  
Sprinkle bread crumbs then top with mozzarella & parmesan cheeses.

**Note - for Altar, DO NOT BAKE. Please deliver to cafeteria between March 14- March 18, 2022. All casseroles will be baked in cafeteria.**

- 5 Bake uncovered 30 minutes or until bubbly and browned.  
(this is fyi in case you want recipe for future).

# Green Bean Gratin

## Ingredients:

3	12 oz bags	frozen cut green beans
3/4	cup	butter
1	medium	onion
3	Tablespoon	all-purpose flour
1 1/2	cup	chicken broth
3/4	teaspoon	black pepper
1/3	teaspoon	salt
1/4	teaspoon	cayenne/red pepper
1 1/2	cups	sour cream
2 1/4	cups	Italian bread crumbs
3/4	cup	fresh grated parmesan cheese

## Directions:

- 1 Preheat oven to 400. Spray 13\*9 pan with cooking spray.
- 2 Cook green beans as directed on bag; drain and set aside.
- 3 Melt 1/2 of the butter in a saucepan over medium-high heat. Add onion and cook for approx. 4 minutes, stirring occasionally. Reduce heat to medium; sprinkle onion with flour and cook 3 minutes longer, stirring constantly. Slowly add broth while stirring. Heat to boiling then remove from heat. Stir in black pepper, salt, red pepper and sour cream with wire whisk until blended. Stir in green beans and spoon mixture into pan.
- 4 In medium microwavable bowl, microwave remaining butter until melted. Add bread crumbs and cheese; mix until blended. Sprinkle/spread evenly over the green bean mixture.

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- 5 Bake uncovered 20-23 minutes or until bubbly and topping is golden brown. (this is fyi in case you want recipe for future).

# 5 Ingredient Corn Casserole (Easy Jiffy Recipe)

This 5 ingredient easy corn casserole recipe is versatile and bakes up into a savory side dish that will complement any meal.



Prep time	Cook time	Total time
5 mins	45 mins	50 mins

★★★★★  
4.9 from 144 votes

Course: Side Dish Cuisine: American

Keywords: casserole recipe, corn pudding, corn side dish, easy corn recipe, easy thanksgiving dessert, jiffy corn mix

Servings: 8 Calories: 355kcal Author: Julie Clark

## Ingredients **\*\*THIS RECIPE NEEDS TO BE DOUBLED FOR 13\*9 PAN\*\***

- 2 • 8 ounces Jiffy Corn Muffin mix
- 2 • 15 ounces whole kernel corn (drained)
- 2 • 15 ounces creamed corn (not drained)
- 2 • ~~1~~ cup sour cream
- 1 • ~~1~~/~~2~~ cup melted butter







## Instructions

1. Preheat the oven to 350 degrees.
2. In a bowl, mix all of the ingredients together and pour into a greased ~~8\*8~~ <sup>9\*13</sup> baking pan.
3. Cook uncovered for 45-50 minutes or until lightly browned.

\*REMINDER\*  
DO NOT BAKE

## Old-Fashioned Cabbage Casserole

Old-Fashioned Cabbage Casserole is a southern favorite with a creamy cabbage filling topped with buttery cracker crumbs. This creamy, cheesy casserole is comfort food at its best.

 Course	Side Dish
 Cuisine	Southern
 Keyword	cabbage casserole
 Prep Time	15 minutes
 Cook Time	30 minutes
 Servings	≈ 12



★★★★★  
5 from 37 votes

### Ingredients

- 1 small head green cabbage (approx. 1.5 lb)
- 1 medium Vidalia onion, *chopped*
- 8 tablespoons butter
- salt and pepper
- 1 (10-ounce) can condensed cream of chicken or cream of mushroom soup
- 1/3 cup mayonnaise

### Topping

- 3 tablespoons melted butter
- 1 cup shredded sharp cheddar cheese
- 1 sleeve Ritz crackers (about 30), *coarsely crushed*

### Instructions

1. Preheat oven to 350 degrees F. Lightly grease a ~~2 quart casserole dish~~ 13 x 9 pan
2. Coarsely chop the cabbage. Melt butter in a large nonstick pan. Add cabbage and onion and cook 8 to 10 minutes, stirring frequently, or until it is partially cooked down.  
  
Season to taste with salt and pepper.
3. Transfer cabbage mixture to prepared baking dish.
4. In a small bowl, stir together soup and mayonnaise. Spread mixture over cabbage and mix well.
5. In a bowl, stir together melted butter, cheese, and cracker crumbs. Sprinkle over casserole.
6. Bake for 30 minutes or until topping is browned.

\*REMINDER\*  
DO NOT BAKE

### Nutrition

Calories: 355kcal

This recipe originally appeared on [spicysouthernkitchen.com](https://spicysouthernkitchen.com)

<https://spicysouthernkitchen.com/old-fashioned-cabbage-casserole/>