

Acacia Barker
Junior
Main Dish Casserole
Carson County

BAKED PIZZA MAC

Ingredients:

- 1 can (8 oz) pizza sauce, divided
- 1 pkg (7 1/4 oz) Kraft Macaroni & Cheese dinner, prepared as directed
- 1 lb ground beef, cooked, divided
- 1 egg, lightly beaten
- 1/2 tsp dried basil leaves
- 1/4 tsp garlic powder
- 1/2 cup Kraft Shredded Mozzarella Cheese

Directions:

1. Preheat oven to 400 degrees
 2. Remove and set aside 1/4 cup of the pizza sauce for later use.
 3. Combine prepared Dinner, two-thirds of the meat, the remaining pizza sauce, egg and seasonings.
 4. Spoon evenly into 9-inch pie plate. Top with the remaining meat and reserved 1/4 cup pizza sauce; sprinkle with cheese.
 5. Bake 15 minutes, let stand 5 minutes before serving.
- Makes 4 servings, 1 1/2 cups each

Allie Ridley
Junior
Main Dish Casserole
Collingsworth County

ONE-DISH HAM CASSEROLE

- 1 cup elbow macaroni
- 1 1/2 cups loose-pack frozen cut green beans
- 1 1/2 cups loose-pack frozen crinkle-cut carrots
- 2 cups chopped fully cooked ham
- 1 (10 3/4 oz) can condensed cream of celery soup
- 1/3 cup milk
- 1 (3 or 4 oz) can sliced mushrooms, drained
- 1 Tbsp. minced dried onion
- 1/2 tsp. dried basil or thyme, crushed
- Dash of pepper
- Buttered bread crumbs

In a saucepan cook macaroni according to package directions adding frozen beans and carrots the last 5 minutes; drain. In a 2 quart casserole dish combine drained macaroni mixture and remaining ingredients except bread crumbs.

To bake: Bake, covered with vent closed @375 degrees for 30 minutes. Top with bread crumbs. Bake uncovered 5 minutes more.

To micro-wave cook: Microwave, covered with vent open, on High for 8 to 10 minutes. Top with bread crumbs. Microwave, uncovered, on High for 1 more minute.

Anita Knoll
Junior
Main Dish Casserole
Deaf Smith County

BAR-B-QUE CUPS

1 pound hamburger meat
¼ teaspoonful garlic salt
1-15 ounce can pork and beans
½ cup chopped onion
½ cup chopped bell pepper
¾ cup BBQ sauce
1 tablespoon brown sugar
2 cans (10 each) biscuits
24 tablespoons shredded cheddar cheese

Brown hamburger meat with garlic salt, add onions and bell pepper to meat and sauté until tender. Mix bar-b-que sauce and brown sugar then add to meat mixture. Simmer for about 10 minutes.

While the meat simmers, pat out each biscuit to make flat and place in a greased muffin tin or tins lined with cupcake papers.

Add the beans to the mixture and mix. Spoon the mixture into each biscuit. Bake at 350 degrees for about 25-30 minutes.

When done, remove each one from muffin tin and place shredded cheese on top and serve. Yield: 24 servings.

Cody Epperson
Junior
Main Dish Casserole
Gray County

SAUSAGE RICE CASSEROLE

2 packages (7.2ounces) rice pilaf
2 pounds bulk pork sausage
6 celery ribs chopped
4 medium carrots sliced
1 can (10.3/4ounces) condensed cream of chicken soup, undiluted
1 can (10 3/4ounces) condensed cream of mushroom soup, undiluted
2 teaspoons onion powder
½ teaspoon garlic powder
¼ teaspoon pepper

1. Prepare rice mixes according to package directions. Meanwhile in a large skillet cook the sausage, celery, and carrots over medium heat until meat is no longer pink. Drain.
2. In a large bowl combine the sausage mixture, rice, soups, onion powder, garlic powder, and pepper. Transfer evenly into 2 greased 11x7x2 baking dishes.
3. Cover and freeze one casserole for up to 3 months. Cover and bake the remaining casserole at 350° for 40 to 45 minutes or until vegetables are tender.

Tess Sawyer
Junior
Main Dish Casserole
Hemphill County

CHILI RELLENO CASSEROLE

- 1lb hamburger meat, browned and drained
- 1 16oz. can green chilies, drained
- 2 lb. shredded Monterey jack cheese
- 4 eggs
- 3 T. cornstarch
- 1 12oz can evaporated milk

Spray 9x13 pan with nonstick cooking spray. Line pan with ½ can of green chilies. Cover with 1 lb cheese. Layer all of meat. Cover remaining chilies and cheese. Beat egg, cornstarch and milk together. Pour over casserole. Bake at 375 for 40 minutes or until golden brown and set. You can let it set overnight in the fridge before baking. You can also substitute sausage or ham for the beef and serve for breakfast. Serve with salsa or pico de gallo.

Cayman Ivins
Junior
Main Dish Casserole
Moore County

CHICKEN POT PIE

- 1-Frozen Pie Crust
- 2-14.5 oz. cans mixed vegetables, drained
- 1-26 oz. can cream of chicken soup
- 2-10 oz. cans chunk chicken breast
- 1 small onion, chopped
- 2 tablespoons butter
- Splash of milk
- Salt and pepper
- 1 can of biscuits

Cook the biscuits like the directions say. Set aside. In a frying pan, melt the butter. Place the onions in a blender and chop it. Put the onion and chicken in the frying pan with the butter. Cook for about 5 minutes, or until the onions are see through. In a mixing bowl, mix the soup and vegetables together and add a splash of milk if needed. Add the salt, pepper, chicken and onion to the vegetables. Mix well. Spray a 9x13 pan with cooking spray. Roll out the pie crust in the bottom of the pan. Bake in oven at 350 degrees until golden brown. Pour the soup mixture over the pie crust. Bake at 350 degrees for 20 minutes or until heated all the way through. Place the biscuits on top of the casserole and serve.

Isaiah Tanner
Junior
Main Dish Casserole
Ochiltree County

PIZZA PASTA CASSEROLE

2 pounds ground beef
1 large onion
2 jars (28 ounce) spaghetti sauce
1 package (16 ounce) spiral pasta, cooked and drained
4 cups (16 ounces) shredded mozzarella cheese
8 ounces sliced pepperoni

In a large skillet, cook beef and onion until meat is no longer pink. Drain. At the same time cook the pasta. Stir spaghetti sauce and pasta into meat mixture. Transfer to 2 greased 9" x 13" baking dish. Sprinkle with cheese. Arrange pepperoni over the top. Bake uncovered 350 degrees for 25 – 30 minutes or until heated through. Freeze the other casserole up to 3 months. When ready to use, thaw overnight in refrigerator. Bake at 350 degrees for 35 – 40 minutes or until heated through.

Lainye Meador
Junior
Main Dish Casserole
Randall County

YUMMY BREAKFAST CASSEROLE

Preheat oven to 350°

2 cups shredded hash browns	1-10 ounce can green enchilada sauce
1-1pound package lean breakfast sausage (may use venison sausage)	1-4 ounce can green chilies
8 eggs	1-cup shredded cheddar cheese

Spray Pam into a 9X13 glass dish. Brown sausage, drain and rinse to remove fat. Spread slightly thawed hash browns evenly on bottom of dish. Add chilies, enchilada sauce and browned sausage. Spread evenly over hash browns. Pour eggs over sausage. Bake at 350° for 30 minutes then top with shredded cheese, bake for 10 more minutes or until eggs are set. Serves 12
322 calories per serving (3 inch square)

Bryce Killian
Junior
Main Dish Casserole
Sherman

APRICOT CHICKEN

6 lbs. chicken thighs or any chicken pieces
1 8oz. jar apricot preserves
1 8oz. bottle Russian salad dressing

Place chicken in baking dish. Cover with apricot preserves and Russian dressing. Bake at 350° for 35-40 minutes. Serve with brown rice.