

## 3 Dinners Mini Menu #24 - Casserole Meals

### Grocery List

Canned Chicken  
(4x12.5oz)  
Canned Biscuits (8 ct)  
Mixed Vegetables  
(14.5oz)  
Cream of Chicken Soup  
(10.5oz)  
Tortillas  
Red Enchilada Sauce  
(2 x 10oz)  
Corn (14.5oz)  
Taco Seasoning  
Can Tuna (2x 5oz)  
Cream of Mushroom  
(10.5oz)  
Crackers  
Peas (14.5oz)  
Pasta (any shape)

@lowdoughfamily

### Chicken Pot Pie

#### Casserole

2 (12.5 oz) cans canned chicken,  
drained and rinsed  
15 oz can mixed vegetables,  
drained  
10.5 oz cream of chicken soup  
1/2 cup milk or water\*  
Favorite Seasonings\*  
1 can refrigerated biscuit dough  
(8 biscuits)

1. Preheat oven to 375°F.
2. In a bowl, stir together the chicken, mixed veggies, soup, milk, and seasonings.
3. Spread the mixture into a greased 9×13-inch baking dish.
4. Cut biscuits in half and place pieces evenly over the top.
5. Bake 20–25 minutes, until the biscuits are golden and filling is bubbly.
6. Let cool 5 minutes before serving.

### Chicken Enchiladas

#### Casserole

2 (12.5 oz) canned chicken,  
drained and rinsed  
2 (10 oz) red enchilada  
sauce  
14.5 oz can corn, drained  
1 cup shredded cheddar  
(divided)  
8–10 small corn or flour  
tortillas (or tortilla chips,  
crushed slightly)  
1–2 tsp taco seasoning

1. Preheat oven to 350°F and lightly grease a 9×13 baking dish.
2. In a bowl, mix the chicken, corn, 1 can of enchilada sauce, 1/2 cup cheese, and seasoning.
3. Layer half of the tortillas on the bottom of the baking dish (it's fine to tear them to fit).
4. Spread half of the chicken mixture on top, then repeat layers once more.
5. Pour the second can of enchilada sauce over the top and sprinkle with the remaining cheese.
6. Cover with foil and bake 20 minutes, then uncover and bake 10–15 more until bubbly.
7. Let cool a few minutes before slicing and serving.

### Tuna Noodle Casserole

2 (5 oz) cans tuna, drained and rinsed  
8oz pasta (any shape), cooked  
10.5oz cream of mushroom soup  
1/2 cup milk or water\*  
14.5oz can peas, drained  
1/2 cup crushed crackers

1. Preheat oven to 350°F and grease an 8×8 or 9×9 baking dish.
2. In a bowl, combine tuna, soup, milk, cooked noodles, peas, and cheese.
3. Spread mixture into the dish and top with crushed crackers.
4. Bake 20–25 minutes until heated through and lightly browned on top.