

3 Dinners Mini Menu #25 - Cooked Ham Meals

Grocery List

Sliced Cooked Ham
(1.5-2lb)

Hashbrowns

Cream of Chicken
Soup (10.5oz)

Shredded Cheese
(8oz)

Green Beans (14.5oz)

Sour Cream (8oz)

White Rice

Mixed Vegetables
(12oz)

Pineapple Tidbits

Eggs (6ct)

Soy Sauce

Pasta (any shape)

Broccoli (12oz)

Cheddar Sauce (16oz)

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Ham & Hash Brown Casserole

1-1.5 cups diced ham

1 carton (4.2 oz) Hashbrown
Potatoes

10.5 oz cream of chicken soup

1 cup sour cream

2 cup shredded cheddar cheese

2 tablespoons melted butter*

Favorite Seasonings*

14.5oz green beans, drained

1. Rehydrate hashbrowns following the package directions and drain well.
2. In a large bowl, mix soup, sour cream, 1 cup cheese, butter, and favorite seasonings.
3. Add hashbrowns and ham, stir to coat.
4. Spread into a greased 9x9 dish and top with remaining cheese.
5. Bake at 350°F for 35-40 minutes until hot and bubbly.
6. Heat green beans and serve alongside.

Hawaiian Ham

Fried Rice

1-1.5 cups diced ham

3 cups cooked rice

(day-old rice works best)

12oz frozen mixed vegetables

1 cup pineapple tidbits,
drained

2 eggs

2 tbsp soy sauce

1 tbsp oil for cooking*

1. In a large skillet, heat oil over medium heat. Scramble the eggs and remove them from the pan once cooked.
2. In the same skillet, add diced ham and frozen mixed vegetables. Cook for 4-5 minutes, stirring occasionally, until heated through.
3. Add the cooked rice and stir to combine. Cook for another 3-4 minutes to let the rice warm and slightly crisp.
4. Add the pineapple tidbits and soy sauce. Stir everything together until well mixed and hot.
5. Return the eggs to the pan, breaking them up with your spatula and stirring until evenly distributed.

One-Pot Ham & Broccoli Cheddar Pasta

1-1.5 cups diced ham

16 oz pasta (penne, rotini, or elbow
macaroni)

12oz frozen broccoli florets

16 oz Cheddar Pasta Sauce

3-4 cups water*

Favorite Seasonings*

1. Add pasta, ham, broccoli, sauce, and water to a large pot or skillet. Stir to combine and adjust water to where all the pasta is covered.
2. Bring to a boil, then reduce to a gentle simmer.
3. Cook uncovered 12-14 minutes, stirring often, until pasta is tender and sauce has thickened.
4. Season with favorite seasonings.