

Making a Meal from What's on Hand

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Wondering what to do with those holiday meal leftovers? If you have leftovers from holiday get-togethers or from meals at any time, you may want to consider mixing them together into some type of casserole. Try this "Make-Your-Own Casserole" recipe from Alice Henneman, MS, RD; University of Nebraska-Lincoln Extension, as a guide to help you turn leftovers into favorite family foods!



"Make-Your-Own" Casserole

General Directions:

Select food(s) from each category or use your own favorites. Combine in a buttered 2- to 2 1/2-quart casserole dish. Cover and bake at 350 F for about 50 minutes to 1 hour. Or microwave using 50% power for about 15 to 30 minutes, rotating or stirring as necessary. Heat until steaming hot (165 F) throughout. The recipe makes six servings.

Starch - select ONE:

- 2 cups uncooked pasta (macaroni, penne, spiral, bow tie), COOKED
- 1 cup uncooked long-grain white or brown rice, COOKED
- 4 cups uncooked noodles, COOKED

Protein - select ONE:

- 2 cups cooked ground beef
- 2 cups cooked and diced chicken, turkey, ham, beef, or pork
- 2 cups chopped hard-cooked egg
- 2 (6 to 8-oz.) cans fish or seafood, flaked
- 2 cups cooked or canned dry beans (kidney, etc.)

Vegetable - select ONE:

- 1 (10-oz.) pkg. thawed and drained frozen spinach, broccoli, green beans, green peas
- 1 (16-oz.) can green beans, peas, carrots, corn, drained
- 2 cups sliced fresh zucchini

Sauce - select ONE:

- 2 cups white sauce or 1 can sauce-type soup (mushroom, celery, cheese, tomato, etc.) mixed with milk to make 2 cups
- 1 (16-oz.) can diced tomatoes with juice

Flavor - select ONE or MORE:

- 1/2 cup chopped celery, 1/4 cup chopped onion, 1/4 cup sliced black olives
- 1 - 2 teaspoons mixed dried leaf herbs (basil, thyme, marjoram, tarragon)
- Salt and pepper to taste

Topping- select ONE or MORE:

If desired after heating, place on top:

- 2 tablespoons grated Parmesan cheese
- 1/4 cup shredded Swiss, Cheddar, or Monterey Jack cheese
- 1/4 cup buttered bread crumbs
- 1/4 to 1/2 cup canned fried onion rings

Return casserole with topping(s), uncovered, to oven for about 10 minutes or to microwave for about 2 minutes.

For more information about these programs and others, contact the Wildcat Extension District offices at: Crawford County, 620-724-8233; Labette County, 620-784-5337; Montgomery County, 620-331-2690; Wilson County, 620-378-2167; Pittsburg Office, Expanded Food and Nutrition Education (EFNEP), 620-232-1930. Wildcat District Extension is on the Web at <http://www.wildcatdistrict.ksu.edu>. Or, like our Facebook page at www.facebook.com/wildcat.extension.district.

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