

campbell soup casserole recipes

Campbell Soup Casserole Recipes have become a staple in many households, offering a convenient and delicious way to prepare meals that are both comforting and satisfying. The versatility of Campbell's soups allows for a variety of flavors and ingredients, making it easy to whip up a casserole that caters to your family's preferences. In this article, we will explore some popular Campbell Soup casserole recipes and provide tips for creating your own unique dishes.

Why Choose Campbell Soup for Casseroles?

Campbell Soup has been a trusted name in kitchens for generations. Here are a few reasons why using Campbell Soup in casserole recipes is a great choice:

- **Convenience:** Canned soups save time and effort in meal preparation.
- **Flavor:** Campbell's soups are packed with flavor, enhancing the overall taste of your casserole.
- **Variety:** With numerous flavors available, you can create diverse dishes to keep mealtime exciting.
- **Affordability:** Canned soups are often budget-friendly, making them accessible for families.

Classic Campbell Soup Casserole Recipes

Here are a few classic casserole recipes that utilize Campbell Soup:

1. Chicken and Rice Casserole

This comforting dish combines tender chicken, rice, and creamy soup for a filling meal.

Ingredients:

- 2 cups cooked chicken, shredded
- 1 cup uncooked white rice
- 1 can (10.5 oz) Campbell's Cream of Chicken Soup
- 2 cups chicken broth
- 1 cup frozen mixed vegetables (peas, carrots, corn)
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and pepper to taste

Instructions:

1. Preheat the oven to 350°F (175°C).
2. In a large mixing bowl, combine the chicken, rice, Cream of Chicken Soup, chicken broth, mixed vegetables, garlic powder, onion powder, salt, and pepper. Mix well.
3. Pour the mixture into a greased 9x13-inch baking dish.
4. Cover the dish with aluminum foil and bake for 45 minutes.
5. Remove the foil and bake for an additional 15 minutes, or until the rice is tender and the liquid is absorbed.
6. Let it cool for a few minutes before serving.

2. Beef and Noodle Casserole

This hearty casserole combines ground beef, egg noodles, and creamy mushroom soup for a satisfying meal.

Ingredients:

- 1 pound ground beef
- 3 cups egg noodles, cooked and drained
- 1 can (10.5 oz) Campbell's Cream of Mushroom Soup
- 1 cup sour cream
- 1 cup shredded cheddar cheese
- 1 tablespoon Worcestershire sauce
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 cup chopped onion
- 1/2 cup chopped bell pepper

Instructions:

1. Preheat the oven to 350°F (175°C).
2. In a skillet, brown the ground beef with onions and bell peppers over medium heat. Drain excess grease.
3. In a bowl, mix together the cooked beef, egg noodles, Cream of Mushroom Soup, sour cream, Worcestershire sauce, salt, and pepper.
4. Transfer the mixture into a greased 9x13-inch baking dish.
5. Top with shredded cheddar cheese.
6. Bake uncovered for 30-35 minutes, or until heated through and bubbly.

3. Tuna Noodle Casserole

A classic dish that's quick to prepare, this casserole is perfect for busy weeknights.

Ingredients:

- 2 cans (5 oz each) tuna, drained

- 3 cups egg noodles, cooked and drained
- 1 can (10.5 oz) Campbell's Cream of Mushroom Soup
- 1 cup milk
- 1 cup frozen peas
- 1 cup shredded cheddar cheese
- 1 teaspoon garlic powder
- 1/2 teaspoon black pepper
- 1/2 cup crushed potato chips (for topping)

Instructions:

1. Preheat the oven to 350°F (175°C).
2. In a large mixing bowl, combine the tuna, cooked egg noodles, Cream of Mushroom Soup, milk, peas, cheddar cheese, garlic powder, and black pepper. Mix well.
3. Pour the mixture into a greased 9x13-inch baking dish.
4. Sprinkle crushed potato chips evenly over the top.
5. Bake for 25-30 minutes, or until bubbly and golden brown.

Tips for Customizing Your Casseroles

While the above recipes are delicious as is, there are plenty of ways to customize your Campbell Soup casseroles to suit your taste or dietary preferences. Here are some tips:

Add Vegetables

Incorporate a variety of vegetables to boost the nutritional content and flavor of your casseroles. Consider adding:

- Broccoli
- Spinach
- Zucchini
- Bell peppers
- Mushrooms

Experiment with Soups

Don't hesitate to try different types of Campbell Soup to create unique flavors. For example:

- Use Cream of Celery Soup instead of Cream of Chicken for a different taste.
- Try Tomato Soup for a more Italian-inspired casserole.
- Use Chicken Broth in place of water for added flavor.

Change Up the Proteins

Switching the protein source can make your casseroles more exciting. Consider using:

- Ground turkey or chicken instead of beef.
- Shredded rotisserie chicken for convenience.
- Vegetarian protein sources like beans or lentils for a meatless option.

Top It Off

Enhance the texture and flavor of your casserole with various toppings:

- Breadcrumbs or crushed crackers for added crunch.
- Fresh herbs like parsley or thyme for a pop of freshness.
- Additional cheese varieties like mozzarella or feta for a richer flavor.

Conclusion

Campbell Soup casserole recipes provide a wonderful way to create hearty, comforting meals with minimal effort. With their time-saving convenience and delicious flavors, these casseroles can easily become family favorites. Whether you stick to classic recipes or venture into customization, the possibilities are endless. So next time you're looking for an easy meal solution, reach for a can of Campbell Soup and get creative in the kitchen!

Frequently Asked Questions

What are some easy Campbell Soup casserole recipes for weeknight dinners?

Some easy Campbell Soup casserole recipes include Chicken and Rice Casserole, Tuna Noodle Casserole, and Beef Stroganoff Casserole. These recipes typically require minimal prep time and use canned soups for convenience.

Can I customize Campbell Soup casseroles to make them healthier?

Yes, you can customize Campbell Soup casseroles by using low-sodium soups, adding more vegetables, or substituting whole grain pasta or brown rice for traditional versions. You can also use lean meats or plant-based proteins.

What is a popular Campbell's soup to use in casseroles?

Cream of Mushroom Soup is a popular choice for casseroles, as it adds creaminess and flavor. Other favorites include Cream of Chicken and Tomato Soup, which can also enhance the taste of various dishes.

Are there any vegetarian Campbell Soup casserole recipes?

Yes, there are vegetarian Campbell Soup casserole recipes such as Broccoli and Cheese Casserole and Vegetable Lasagna. These recipes often use vegetarian soups and a variety of vegetables and cheeses.

How can I make a casserole ahead of time using Campbell Soup?

To make a casserole ahead of time, prepare the dish as instructed but do not bake it. Cover it tightly and refrigerate for up to 24 hours. When ready to bake, simply pop it in the oven, adding a few extra minutes to the cooking time if it's cold from the fridge.

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