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Scalloped Potato Casserole

Prep: 20 minutes    Cook: 6 hours (stands 5 minutes)
Makes: 6 servings (about 1 1/2 cup each)

Ingredients:

- Vegetable cooking spray
- 3 pounds Yukon Gold or Eastern potatoes, unpeeled and thinly sliced (about 9 cups)
- 1 large onion, thinly sliced (about 1 cup)
- 1 can (10 3/4 ounces) Campbell’s® Condensed Cheddar Cheese Soup
- 1/2 cup milk
- 1/2 cup grated Parmesan cheese
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 2 cups shredded Cheddar cheese (about 8 ounces)

Directions:

1. Spray the removable stoneware of the Casserole Crock™ slow cooker with the cooking spray. Layer one-third of the potatoes and half the onion in the cooker. Repeat the layers. Top with the remaining potatoes.

2. Stir the soup, milk, Parmesan cheese, salt and black pepper in a medium bowl. Pour the soup mixture over the potatoes.

3. Cover and cook on LOW for 6 to 7 hours or until the potatoes are tender. Sprinkle with the Cheddar cheese. Cover and let stand for 5 minutes or until the cheese is melted.

Time-Saving: This recipe may also be cooked on HIGH for 4 to 5 hours or until the potatoes are tender.
Buffalo Chicken Casserole

**Prep:** 20 minutes  
**Cook:** 6 hours  
**Makes:** 6 servings (about 1 cup each)

**Ingredients:**
- 1 can (10 3/4 ounces) Campbell’s® Condensed Cream of Chicken Soup (Regular or 98% Fat Free)
- 1 stalk celery, sliced (about 1/2 cup)
- 1/4 cup Blue Cheese salad dressing or Ranch salad dressing
- 1/4 cup Cayenne pepper sauce
- 1 cup shredded Monterey Jack cheese (about 4 ounces)
- 1 1/2 pounds skinless, boneless chicken breast halves
- 1/3 of a 1-pound package Rotini pasta, cooked and drained

**Directions:**

1. Stir the soup, celery, dressing, pepper sauce and 1/2 cup cheese in the removable stoneware of the Casserole Crock™ slow cooker. Top with the chicken.

2. Cover and cook on LOW for 6 to 7 hours or until the chicken is cooked through. Using 2 forks, shred the chicken. Stir in the Rotini and remaining cheese.

**Ingredient Note:** We develop our recipes using a 4-to 5-ounce skinless, boneless chicken breast half per serving. However, there are a range of sizes available in-store, from the butcher counter to the meat case and the freezer section. Use whichever you prefer—just follow the recipe as written above for the best result. If you’re using larger chicken breasts they may require a little longer cooking time.

**Time-Saving:** This recipe may also be cooked on HIGH for 3 to 4 hours or until the chicken is cooked through.
Prep: 10 minutes    Cook: 2 hours 10 minutes
Makes: 6 servings (about 1 cup each)

Ingredients:
- 2 pounds ground beef
- 1 large onion, chopped (about 1 cup)
- 2 cans (10 3/4 ounces each) Campbell’s® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)
- 2 tablespoons ketchup
- 2 tablespoons Worcestershire sauce
- 3 1/4 cups frozen fried potato nuggets

Directions:

1. Cook the beef and onion in a 10-inch skillet over medium-high heat until the beef is well browned, stirring to separate meat. Pour off any fat.

2. Stir the soup, ketchup and Worcestershire in the skillet. Spoon the beef mixture into the removable stoneware of the Casserole Crock™ slow cooker. Arrange the potato nuggets around the edge of the removable stoneware.

3. Cover and cook on LOW for 2 to 3 hours.

Time-Saving: This recipe may also be cooked on HIGH for 1 1/2 to 2 1/2 hours.
Tuna Noodle Casserole

Prep: 10 minutes    Bake: 3 hours
Makes: 6 servings (about 1 1/3 cups each)

Ingredients:
- 2 cans (10 3/4 ounces each) Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)
- 1 1/4 cups milk
- 2 cups frozen peas, thawed
- 2 cans (about 12 ounces each) tuna, drained
- 1/2 of a 12-ounce package uncooked medium egg noodles (about 4 cups)

Directions:
1. Stir the soup, milk, peas, tuna and noodles in the removable stoneware of the Casserole Crock™ slow cooker.

2. Cover and cook on LOW for 3 to 4 hours or until the noodles are tender. Stir before serving.

Time-Saving: This recipe may also be cooked on HIGH for 2 1/2 to 3 hours.

Easy Substitution: Substitute Campbell's® Condensed Cream of Celery Soup for the Cream of Mushroom.
Cheesy Enchilada Casserole

Prep: 10 minutes  
Cook: 3 hours 10 minutes
Makes: 6 servings (about 1 1/3 cup each)

Ingredients:

- 1 pound ground beef
- 1 jar (16 ounces) Pace® Picante Sauce
- 2 tablespoons chili powder
- 10 corn tortillas (6-inch)
- 1 can (about 15 ounces) black beans, rinsed and drained
- 1 can (8.75 ounces) whole kernel corn, drained
- 1 can (10 3/4 ounces) Campbell's® Condensed Cheddar Cheese Soup
- 1 1/2 cups shredded Cheddar cheese (about 6 ounces)
- 1 tablespoon chopped fresh cilantro leaves
- Sour cream (optional)

Directions:

1. Cook the beef in a 10-inch skillet over medium heat until well browned, stirring often to separate meat. Pour off any fat. Stir in the picante sauce and chili powder.

2. Layer half the beef mixture, tortillas, beans, corn and soup in the removable stoneware of the Casserole Crock™ slow cooker. Sprinkle with 1/2 cup cheese. Repeat the layers. Sprinkle with the remaining cheese.

3. Cover and cook on LOW for 3 to 4 hours. Sprinkle with the cilantro and top with the sour cream, if desired.

Time-Saving: This recipe may also be cooked on HIGH for 2 to 3 hours.
Chicken Taco Casserole

**Prep:** 20 minutes  **Cook:** 6 hours

**Makes:** 8 servings

**Ingredients:**
- Vegetable cooking spray
- 2 cans (10 3/4 ounces each) Campbell’s® Condensed Cream of Chicken Soup (Regular or 98% Fat Free)
- 1 cup light sour cream
- 1 can (10 ounces) diced tomatoes & green chiles, undrained
- 1 can (about 15 ounces) black beans, rinsed and drained
- 1 envelope (about 1 ounce) reduced-sodium taco seasoning mix
- 2 cups shredded Cheddar cheese (about 8 ounces)
- 2 pounds skinless, boneless chicken breast halves
- 5 cups coarsely crushed tortilla chips
- Chopped tomato, sliced green onion and chopped fresh cilantro leaves (optional)

**Directions:**

1. Spray the removable stoneware of the Casserole Crock™ slow cooker with the cooking spray.

2. Stir the soup, sour cream, tomatoes and green chiles, beans, seasoning mix and 1 cup cheese in the removable stoneware. Top with the chicken.

3. Cover and cook on LOW for 6 to 7 hours or until the chicken is cooked through. Using 2 forks, shred the chicken. Stir in the crushed tortilla chips and the remaining cheese. Top with the chopped tomato, green onion and cilantro, if desired.

**Ingredient Note:** We develop our recipes using a 4-to 5-ounce skinless, boneless chicken breast half per serving. However, there are a range of sizes available in-store, from the butcher counter to the meat case and the freezer section. Use whichever you prefer—just follow the recipe as written above for the best result. If you’re using larger chicken breasts they may require a little longer cooking time.

**Time-Saving:** This recipe may also be cooked on HIGH for 4 to 5 hours or until the chicken is cooked through.
Country Turkey Casserole

Prep: 10 minutes  Cook: 6 hours  Makes: 6 servings (about 1 1/3 cup each)

Ingredients:
- 1 can (10 3/4 ounces) Campbell’s® Condensed Cream of Celery Soup (Regular or 98% Fat Free)
- 1 can (10 3/4 ounces) Campbell’s® Condensed Cream of Potato Soup
- 1 cup milk
- 1/4 teaspoon dried thyme leaves, crushed
- 1/8 teaspoon ground black pepper
- 4 cups fresh cut green beans and sliced baby carrots
- 1 1/2 pounds skinless, boneless turkey breast tenderloin or chicken breast halves, cut into cubes
- 4 cups prepared Pepperidge Farm® Herb Seasoned Stuffing

Directions:
1. Stir the soups, milk, thyme, black pepper, beans and carrots and turkey in the removable stoneware of the Casserole Crock™ slow cooker. Spoon the stuffing over the turkey mixture.

2. Cover and cook on LOW for 6 to 7 hours or until the turkey is cooked through.

Time-Saving: This recipe may also be cooked on HIGH for 4 to 5 hours.
Green Bean Casserole

**Prep:** 10 minutes  
**Cook:** 5 hours  
**Makes:** 12 servings (about 3/4 cups each)

**Ingredients:**

- 2 cans (10 3/4 ounces each) Campbell’s® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or Healthy Request®)
- 2 teaspoons soy sauce
- 1/4 teaspoon ground black pepper
- 8 cups fresh or thawed frozen cut green beans
- 2 2/3 cups French’s® French Fried Onions

**Directions:**

1. Stir the soup, soy sauce, black pepper, beans and 1 1/3 cups onions in the removable stoneware of the Casserole Crock™ slow cooker.

2. Cover and cook on LOW for 5 to 6 hours or until the beans are tender. Stir the bean mixture. Sprinkle with the remaining onions.

**Time-Saving:** This recipe may also be cooked on HIGH for 2 1/2 to 3 hours.

For the green beans, you can use 2 packages (16 to 20 ounces each) frozen green beans, thawed or about 3 pounds fresh green beans.
Prep: 5 minutes  
Cook: 3 hours (let stand 10 minutes)  
Makes: 4 servings

Ingredients:
- 1 can (10 3/4 ounces) Campbell’s® Condensed Cream of Chicken Soup (Regular, 98% Fat Free or Healthy Request®)
- 1 1/3 cups water
- 3/4 cup uncooked regular long-grain white rice
- 1/2 teaspoon onion powder
- 1/4 teaspoon ground black pepper
- 2 cups frozen mixed vegetables
- 1 1/4 pounds skinless, boneless chicken breast halves
- 1/2 cup shredded Cheddar cheese

Directions:
1. Stir the soup, water, rice, onion powder, black pepper and vegetables in the removable stoneware in the Casserole Crock™ slow cooker.

2. Top the rice mixture with the chicken.

3. Cover and cook on HIGH for 3 to 4 hours or until the chicken is cooked through and the rice is tender. Top with the cheese. Let stand, covered, for 10 minutes. Stir the rice mixture before serving.

Ingredient Note: You can substitute converted rice for the regular rice, if you prefer.

This recipe may also be cooked on LOW for 5 to 6 hours or until the chicken is cooked through and the rice is tender.
Mushroom Chicken Casserole

**Prep:** 10 minutes  **Cook:** 5 hours  **Makes:** 4 servings

**Ingredients:**
- 1 can (10 3/4 ounces) Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)
- 1 can (4 ounces) sliced mushrooms, drained
- 1 1/3 cups milk
- 1 clove garlic, crushed
- 1/2 cup grated Parmesan cheese
- 1/8 teaspoon ground black pepper
- 3/4 cup uncooked regular long-grain white rice
- 1 1/4 pounds skinless, boneless chicken breast halves Lemon pepper seasoning

**Directions:**

1. Stir the soup, mushrooms, milk, garlic, cheese, black pepper and rice in the removable stoneware of the Casserole Crock™ slow cooker. Top with the chicken. Season with the Lemon pepper seasoning.

2. Cover and cook on LOW for 5 to 6 hours or until the chicken is cooked through and the rice is tender. Stir the rice mixture before serving.

**Ingredient Note:** We develop our recipes using a 4- to 5-ounce skinless, boneless chicken breast half per serving. However, there are a range of sizes available in-store, from the butcher counter to the meat case and the freezer section. Use whichever you prefer—just follow the recipe as written above for the best result. If you’re using larger chicken breasts they may require a little longer cooking time.

**Time-Saving:** This recipe may also be cooked on HIGH for 3 to 4 hours or until the chicken is cooked through and the rice is tender.