

Easy Potluck Recipes

21 Pasta Casserole Recipes



RECIPE  **LION**

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[Sherron from Simply Gourmet](#)

Easy Potluck Recipes: 21 Pasta Casserole Recipes

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Published by Prime Publishing LLC, 3400 Dundee Road, Northbrook, IL 60062 – www.primecp.com

Letter from the Editors

Dear Cooking Enthusiast:

Going somewhere? Bring along one of these deliciously cheesy baked pasta dishes! You simply can't go wrong with a comforting casserole filled with pasta, meat and gooey cheese. Pasta is just one of those foods most everyone loves, and baking it into a casserole makes it easily transportable and perfect for sharing.

With any one of these amazing pasta bakes in tow, you're sure to become the most popular cook at the potluck. Whether you choose a pesto chicken pasta casserole, pizza casserole, or even Baked Mexican Stuffed Shells, you definitely won't be taking home leftovers. There's something in this list of recipes for everyone's taste, and each one is dangerously yummy.

We couldn't dream up a better dish to bring to a potluck than a comforting pasta casserole. Each one of these recipes is super simple and can be prepared ahead of time and refrigerated, so you can simply pop it in the oven before heading out. Not only that, but these are budget-friendly recipes that make it easy to feed a crowd without breaking the bank!

For more quick and easy recipes, be sure to visit [RecipeLion.com](https://www.recipeLion.com). While you're there, subscribe to our free newsletter, [Quick and Easy Recipes](#), to get free recipes delivered to your inbox every week.

Happy Cooking!

Sincerely,

The Editors of RecipeLion

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Pasta Bake Recipes with Beef

Beefy Sour Cream Noodle Bake

By: [Lori from Who Needs A Cape?](#)



This satisfying meal will remind you of Grandma's home cooking. The sour cream makes this pasta casserole deliciously rich and flavorful. It's big enough to feed multiple people, and everyone will love the combination of meat, cheese and noodles.

Serves: 6

Ingredients

- 1-1/4 pound ground beef
- 1 (15-ounce) can tomato sauce
- 3/4 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1/4 teaspoon Lawry's seasoning salt
- 1/2 teaspoon garlic powder
- 8 ounces egg noodles (1/2 of a package)
- 1/2 cup sour cream
- 1-1/4 cup small curd cottage cheese
- 1/2 cup sliced green onions
- 1/2 teaspoon garlic salt
- Freshly ground black pepper
- 1 cup shredded sharp Cheddar cheese

Instructions

1. Preheat oven to 350 degrees F.
2. Brown ground beef until thoroughly cooked, drain fat from pan. Stir in tomato sauce, salt, pepper, Lawry's & garlic powder. Simmer on low until ready to use in casserole.
3. Cook egg noodles according to package directions, drain.
4. In large bowl stir to combine: sour cream, cottage cheese, green onions, garlic salt & pepper. Add in cooked egg noodles, stir together.
5. In greased 13x9 dish, assemble in layers. 1st layer 1/2 of noodle mixture, followed by 1/2 of meat mixture, and then 1/2 cup of shredded cheddar. Repeat all layers.
6. Bake 20-25 minutes until cheese is melted and heated through.

Potluck Cheater's "Lasagna"

By: [Christy from The Girl Who Ate Everything](#)



Everyone loves lasagna, but assembling all those layers can take a bit of time! For a just as delicious but much easier version, try this cheater's "lasagna!" It uses spaghetti, a ricotta cheese mixture and meat sauce to create a delicious faux lasagna everyone will gobble up.

Serves: 14

Ingredients

- 1 1/2 lbs (24 ounces) spaghetti noodles, uncooked
- 2 pounds shredded mozzarella cheese (you could probably get away with less)
- 8 ounces ricotta cheese
- 8 ounces sour cream
- 1 1/4 cups half-and-half
- 1/2 cup grated Parmesan cheese, divided
- 1 teaspoon dried oregano leaves
- 1 tablespoon chopped fresh basil or 1 teaspoon dried basil
- 1/2 teaspoon pepper
- 1 teaspoon minced garlic
- 1 teaspoon kosher salt

Meat Sauce:

- 12 ounces ground beef or sausage
- 1/2 cup chopped white onion
- 1 (24-ounce) jar spaghetti sauce

Instructions

1. Preheat oven to 350 degrees F.
2. Cook spaghetti al dente according to package directions. Drain and place in large mixing bowl.
3. In another mixing bowl, stir together sour cream, ricotta, half-and-half, mozzarella, oregano, basil, pepper, garlic, salt, and half of the Parmesan cheese.
4. Add above cheese mixture to the spaghetti. Mix gently until spaghetti is evenly coated with mixture.
5. Spray a 9x13 inch glass baking dish with cooking spray.
6. Gently place spaghetti mixture into prepared dish. Top with remaining Parmesan cheese.
7. Cover dish with aluminum foil and bake for 30 minutes. Remove from oven, remove foil and place dish on cooling rack for 10 minutes.
8. While pasta is cooking, prepare the meat sauce.
9. For the meat sauce: Add ground beef or sausage to a skillet over medium heat and brown meat well. Add salt and pepper. Add the onion and cook until soft. Drain meat and set aside. Add spaghetti sauce and let simmer for about 10 minutes.
10. Cut pasta into squares and top with meat sauce.

Baked Mexican Stuffed Shells

By: [Parrish from Life With The Crust Cut Off](#)



Looking for something out of the norm? This wacky pasta bake is a breeze to make and freezes beautifully. Everyone will love the flavors of enchiladas in an easy, cheesy pasta casserole. Plus, this recipe is easily customizable to include your favorite ingredients like corn, salsa or jalapeno peppers.

Ingredients

- 1 box of pasta shells (stuffing size), boiled to al dente and cooled
- 2 pounds hamburger, browned, drained (seasoned with taco seasoning optional)
- 1 large can refried beans
- 1 (8-ounce) block of colby jack cheese (shredded)
- 1 (8-ounce) block of pepper jack cheese (shredded)
- 2 cans enchilada sauce
- Scallions, chopped

Instructions

1. Preheat oven to 350 degrees F.
2. Spoon a little enchilada sauce on bottom of greased 9x13 Pyrex dish.
3. Mix refried beans, cooked hamburger and 3/4 of the shredded cheese. Spoon bean, cheese, meat filling into the boiled and cooled shells. Place into Pyrex.
4. Cover shells with remaining enchilada sauce and cheese.
5. Bake, covered until bubbly. Top with chopped scallions and serve.

Best-Loved Pizza Casserole

By: [Lisa from The Cutting Edge of Ordinary](#)



Skip the pizza delivery and instead make this pizza casserole! It has all the flavors of pizza, but in a super easy baked casserole. This recipe is easily adaptable to include any of your favorite pizza toppings!

Ingredients

- 1 pound of pasta (I used medium shells)
- 1 large jar of spaghetti sauce
- 2 cups shredded mozzarella cheese
- 2 pounds ground beef
- 1 small onion chopped
- 2 tablespoons olive oil
- Pepperoni slices *See note below
- Large container of Ricotta cheese
**See note below

Instructions

1. Preheat oven to 350 degrees F.
2. Cook the onions in the olive oil until just translucent. Add in the hamburger and cook until browned. Drain off any excess fat.
3. Boil your noodles in well salted water and cook until al dente. Rinse under cold water. Set aside.
4. Cover the bottom of a 9x13 inch pan with sauce. Add half the noodles, half the meat, half of the ricotta and half the sauce. I just dotted the sauce all over and then used a

spoon to spread it out a little. Layer on a generous amount of sliced pepperoni. Top with half the of mozzarella cheese. Repeat the layers. Cover the top with the pepperoni slices.

5. Cover with foil (spray the bottom of your foil with cooking spray so it won't stick to the pepperoni) and bake for 35 - 40 minutes. Remove the foil during the last 15 minutes. Let sit 15 minutes before digging in.

***Note:** I was afraid the pepperoni would be too greasy in this dish so this is what I did. I put a single layer of pepperoni on three layers of paper towel folded in half and microwaved them for 20 seconds. When they came out of the microwave I patted the excess grease off with another paper towel. I stacked them up and sliced them in thirds. I thought this would make it easier than biting into a whole pepperoni slice. I made 3 batches of pepperoni in total.

****Note:** When I use ricotta in most dishes, I usually add 1 to 2 eggs, depending on the size of the container I'm using. For this I used 1 egg, a tablespoon of Italian seasoning and ¼ cup grated Parmesan. I used ¾ of the large container of ricotta.

[8-Layer Pasta Bake](#)

By: [Andi from The Weary Chef](#)



This potluck pasta casserole has 8 layers of yumminess to fall in love with. Sour cream and cream cheese make it nice and creamy, and a layer of cheese is melted on top. The ground beef, spinach and sauce blend perfectly together for a taste and texture your guests will go crazy for.

Serves: 5

Ingredients

- 3 cups bite-sized pasta (I like whole wheat or veggie pasta)
- ½ cups reduced-fat cream cheese
- ½ cups reduced-fat sour cream or plain yogurt
- 2 teaspoons Italian seasoning, divided
- 1 teaspoon kosher salt, divided
- 6 ounces fresh baby spinach
- 1 (14-ounce) jar pizza sauce
- 1 pound ground beef
- 1 small onion, finely chopped
- about 1 cup shredded Italian blend cheese

Instructions

1. Preheat oven to 375 degrees F. Bring a few quarts of lightly salted water to a boil. Spray a 9 x 13" baking dish with cooking spray and set aside.
2. Cook pasta two minutes less than directed in the package instructions. Drain pasta, and return to the hot pot. Add cream cheese, sour cream, ½ tsp. salt, and 1 tsp. Italian seasoning. Gently stir until the cream cheese is melted.

3. Meanwhile, heat large skillet over medium-high heat, and spray with cooking spray. Brown and crumble meat with onion, 1 tsp. Italian seasoning, and ½ tsp. salt. When meat is cooked through, drain off excess liquid, and stir in pizza sauce. Now you are ready to assemble!
4. Spread the noodle mixture in the bottom of the prepared pan. Place spinach evenly over the pasta. Spread the meat mixture over the spinach, using a spatula to tuck the spinach under the meat along the edges.
5. Bake in preheated oven for 20 minutes. Carefully sprinkle cheese over the meat, and bake an additional 5-10 minutes, until cheese is evenly melted. Serve and enjoy!

[Loaded Cheesy Meaty Casserole](#)

By: [Sherron Watson from Simply Gourmet Photography](#)



This isn't your average recipe for lasagna; it goes above and beyond the average pasta casserole. First of all, it has a unique blend of cheeses that melt together and take it to the next level in terms of taste. The addition of ground beef and black olives make it ultra-delicious. This can also be made using Velveeta cheese.

Serves: 5

Ingredients

- 1 pound of hamburger, browned
- 3 cups of homemade spaghetti style sauce
- 1 box of rice noodles or 6-8 wide lasagna noodles, cooked according to package
- 1 small can of sliced black olives, drained
- cups of gruyere, grated
- 1 small wedge of triple cream cheese (similar to Brie), sliced with mold removed
- 1.5 cups of fontina cheese

Instructions

NOTE: If using Velveeta, use enough cheese, sliced in thin slices, to cover two layers.

1. Have your meat browned, cheese grated or sliced and noodles cooked.
2. Preheat oven to 400 degrees F.
3. In a bowl add sauce to meat and stir. You don't want your sauce to be too runny.

4. In a rectangular baking dish (9X13) start layering ingredients. I did meat on the bottom, olives sprinkled, cheese, noodles and repeat. I topped my dish with a final sprinkle of cheese. I also mixed the cheese's up on each layer (this is your choice).
5. Cover with foil and bake for 20-25 minutes or until bubbly. Let rest for 10 minutes once removed from oven.

Chicken Pasta Casserole Recipes

Make-Ahead Chicken Spaghetti Casserole

By: [Lisa from Lisa's Dinnertime Dish](#)



What's great about this dish is that it can be prepared ahead of time, refrigerated, then baked before you head to your potluck. This creamy, cheesy chicken casserole is packed with a ton of delicious taste in every single bite.

Ingredients

- 1 whole raw chicken, about 5 lbs, cut into pieces
- 1/2 red pepper, diced small
- 1/2 green pepper, diced small
- 1/2 medium zucchini, diced small
- 1 medium red onion, diced small
- 3 cloves garlic, minced
- 1 tablespoon olive oil
- 1 pound spaghetti, broken into 2 inch pieces
- 2 cans cream of mushroom soup
- 3 cups grated sharp cheddar cheese, divided
- 1 teaspoon season salt
- 1/4 teaspoon cayenne pepper
- Salt and pepper to taste

Instructions

1. Put chicken pieces in a large pot filled with water.
2. Bring water to a boil, reduce heat and simmer at a low bubble for about 30 minutes, until chicken is cooked through. Remove chicken from pot and allow to cool. Once chicken is cool enough to handle, shred enough chicken for 2 generous cups.
3. Remove 2 cups of the cooking liquid from the pot and reserve for later.
4. Bring the remaining liquid in the pot back to a boil. Cook pasta for about 8 minutes, until al dente. Drain and set aside.
5. Meanwhile, heat olive oil in a large skillet over medium heat. Add green and red pepper, zucchini, onion and garlic. Season lightly with salt and pepper. Sauté for about 5 minutes until veggies are softened.
6. In a large mixing bowl, combine, veggies, chicken, pasta, cream of mushroom soup, 1 1/2 cups of the cheese, season salt and cayenne pepper. Mix until combined. Stir in 1 cup of the reserved cooking liquid until well combined. Stir in as much of the remaining liquid as needed to make the sauce creamy. You don't want it to be too dry. Add salt and pepper to taste.
7. Spoon mixture into either 1 – 9×13 baking dish (that's been coated with cooking spray) or 2 – 8×8 baking dishes. Sprinkle remaining 1 1/2 cups of cheese over the top.
8. To bake: Preheat oven to 350 degrees F. Bake for 30 to 45 minutes, until bubbly and cheese is golden brown. You can cover with foil and refrigerate for up to 2 days or freeze for up to 6 months. If you bake this immediately, it will probably take closer to 30 minutes to bake. If the casserole is cold when you bake it, it will probably take closer to 45 minutes to bake.
9. Serve immediately.

[Pesto Chicken Pasta Bake](#)

By: [Lindsay from Normal Cooking](#)



This dish is a favorite of Lindsay's, so you know it has to be a good one. The sauce is wonderfully creamy and sprinkling bread crumbs on top adds a delicious crunch. This one's perfect if you want something different than a casserole with marinara sauce.

Serves: 6

Ingredients

- 8 ounces penne pasta
- 3 cups cubed cooked chicken (you could use rotisserie)
- 2 cups shredded Italian cheese blend
- 1 1/2 cups fresh baby spinach
- 1/2 can crushed tomatoes
- 1/2 jar Alfredo sauce (I accidentally used the whole jar and it was great! So you could do whichever)
- 3/4 cups 2% milk
- 4 ounces prepared pesto
- 1/4 cup seasoned bread crumbs
- 1/4 cup grated Parmesan cheese
- 1/2 tablespoon olive oil

Instructions

1. Preheat oven to 350 degrees F.

2. Cook pasta according to package directions. Meanwhile, in a large bowl, combine the chicken, cheese blend, spinach, tomatoes, Alfredo sauce, milk and pesto.
3. Drain pasta and add to chicken mixture; toss to coat. Transfer to a greased 8-in. square baking dish.
4. In a small bowl, combine the bread crumbs, Parmesan cheese and oil; sprinkle over casserole.
5. Cover and bake for 40-45 minutes or until bubbly.

Chicken Alfredo Casserole

By: [Tina from Mommy's Kitchen](#)



This dish combines the flavor of five different cheeses, so it's rich and ultra-comforting. The homemade Alfredo sauce in this recipe tastes much better than the jarred variety and doesn't require too much effort.

Serves: 6

Ingredients

- 1 (8-ounce) package Penne pasta
- 3 boneless, skinless chicken breasts, cooked
- 1/8 teaspoon thyme
- 1/8 teaspoon poultry seasoning
- salt and pepper to taste (white pepper if you have it)
- 1 tablespoon olive oil
- 6 tablespoons butter
- 1 tablespoon onion, chopped
- 1 1/2 cloves garlic, minced
- 2 tablespoons flour
- 1 1/2 cups heavy cream
- 1 1/2 cups low fat milk (or use all half & half)
- 1 cup + 2/3 cup Kraft Italian Five Cheese Blend w/cream cheese, separated
- Italian seasoning, garnish

Instructions

1. Cook pasta according to package (Al dente) then drain. While pasta is cooking, prepare the chicken.
2. Using a 12-inch skillet or stove top grill, heat 1 tablespoon olive oil. Split the chicken breasts, so they're not too thick. This will help them cook more evenly.
3. Make a mixture of salt, pepper, thyme and poultry seasoning and rub it on both sides of the chicken breasts. Add the chicken breasts to the skillet.
4. Cook on both sides until cooked, browned and the juices run clear (about 10 minutes). Remove chicken to a plate, set aside to cool.
5. Preheat oven to 350 degrees F. While chicken is cooling start on the sauce. In a separate large skillet melt the butter; add the onion and garlic and cook for 1 - 2 minutes.
6. Add the flour and mix using a wire whisk. Mix until bubbly and starts to take on a bit of color.
7. Add the heavy cream and milk; mix to combine. Bring mixture to a boil and then reduce heat to medium and simmer for about 5 minutes.
8. Add 2/3 cup of cheese and blend using a wire whisk. Cook mixture an additional 5 minutes until the sauce starts to thicken up. The sauce is thick enough when it coats the back of a spoon.
9. Remove sauce from heat. Cut the chicken into bite size pieces and add to a large bowl. Add the cooked and drained pasta and the sauce last. Mix everything to combine.
10. Spray an 8 x 8 inch square baking pan with nonstick spray. Add the pasta mixture to the pan and sprinkle with an additional 1 cup of cheese.
11. Sprinkle with pepper and bake for 30 minutes or until bubbly and golden brown. Garnish with a sprinkle of Italian seasoning.

[Velveeta Chicken Spaghetti Casserole](#)

By: [Laura Beth from A Step in the Journey](#)



This southern dish is comfort food at its finest – and it definitely won’t disappoint. Chances are, you already have many of the ingredients to make this chicken spaghetti in your kitchen right now! This meal has been making an appearance at church potlucks and block parties for years.

Ingredients

- 3 boneless, skinless chicken breasts
- ¼ cup chopped bell pepper
- ¼ cup chopped onion
- 1 package spaghetti
- 1 10.75-ounce can cream of chicken soup
- 8 ounces Velveeta cheese
- 2 tablespoons butter
- ½ cup chicken broth
- 1 cup shredded cheese

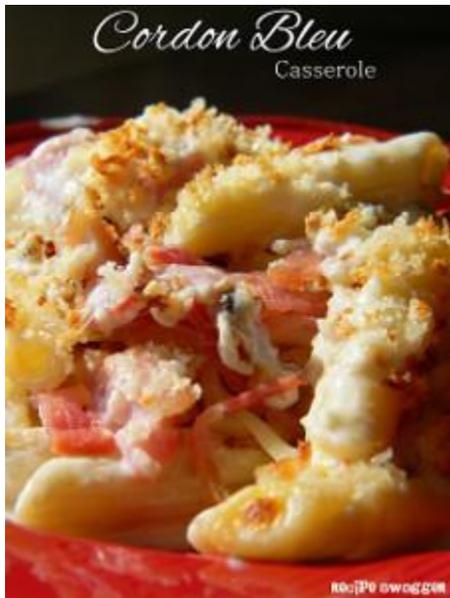
Instructions

1. Boil the chicken breasts until cooked through. Remove them from the pot and reserve the water. When cool enough to handle, chop or shred the chicken.
2. Melt butter in a pan and sauté bell pepper and onion until translucent. Set aside.
3. Bring the chicken water back to a boil and cook the spaghetti noodles according to package. While the noodles are cooking, mix together Velveeta, cream of chicken soup, and ½ cup of chicken water and microwave until melted.

4. Combine chicken, vegetables, spaghetti and sauce, then pour the mixture into a 9 x 13-inch casserole dish sprayed with cooking spray. Sprinkle shredded cheese on top.
5. Bake for 45 minutes at 350 degrees F, or cover with Saran wrap and aluminum foil and freeze or refrigerate for later.

Simple Cordon Bleu Pasta Bake

By: [Amanda from Recipe Swagger](#)



The blogger who made this dish said it's her favorite dinner – so you know it has to be good! With all the flavors of chicken cordon bleu, this pasta bake is a hearty meal anyone would love. It's loaded with chicken, bacon, ham and a dreamy homemade cream sauce. With just 10 minutes of preparation time and 20 minutes in the oven, you'll be ready to wow a crowd with this one!

Ingredients

- 12 ounces penne pasta
- 2 cups heavy cream
- 1 cup milk
- 1 (8-ounce) block cream cheese
- 8 ounces Swiss cheese, shredded
- 1/2 teaspoon garlic salt
- 1/2 teaspoon onion powder
- 2 chicken breasts, cooked and cubed
- 6-8 slices bacon, cooked and crumbled
- 1 cup ham, cubed
- 3/4 cup Panko bread crumbs
- 2 tablespoons butter, melted

Instructions

1. Preheat oven to 375 degrees F.
2. Cook pasta according to package directions and drain.

3. In a small pot, heat heavy cream and cream cheese over medium low heat. Whisk together until cheese is melted. Stir in garlic salt and onion powder. Add shredded Swiss and whisk together until cheese is melted and sauce is smooth.
4. Spray a 9x13 pan with cooking spray and place noodles, chicken, ham and bacon. Pour sauce over top and lightly stir.
5. In a small bowl or Ziploc bag mix bread crumbs with butter. Sprinkle top of casserole with bread crumbs.
6. Bake for 20 minutes until heated through and top is light brown.

Loaded Potluck Pasta Bake

By: [Jasey from Jasey's Crazy Daisy](#)



Cheese, chicken, mushrooms, roasted red peppers, pasta ... What's not to love? This recipe makes enough for two casseroles, so it's perfect for a potluck. Plus, this dish works great as a freezer meal – just prepare it ahead of time, freeze it until you need it, and it'll taste as fresh as if you just made everything from scratch!

Ingredients

- 6 tablespoons butter, plus more for baking dishes
- Kosher salt and black pepper, to taste
- 1 pound penne pasta
- 1 teaspoon olive oil
- 4 boneless skinless chicken breasts, cut into bite-size pieces
- 1/2 cup plus 2 tablespoons flour
- 6 cloves garlic, finely minced
- 6 cups milk
- 16 ounces mushrooms, sliced
- 1 (16-ounce) jar roasted red peppers, drained and cut into small pieces
- 2 cups (8 ounces) provolone cheese or provolone/mozzarella cheese mix
- 2 cups (8 ounces) freshly grated parmesan

Instructions

1. Preheat oven to 400 degrees F. Butter, or spray with cooking spray, two 2-quart baking dishes. A 9x13 rectangle and 8x8 square baking dish can also be used (a disposable is convenient for freezing).
2. Boil pasta three minutes short of Al dente. Drain and set aside.
3. While boiling pasta, heat oil in a large skillet over medium heat. Season chicken with salt and pepper and cook until browned and opaque throughout. Remove chicken and sauté mushrooms until golden brown. Use extra oil if needed.
4. In a large stock pot, the one pasta was boiled in works well, melt butter over medium heat. Add flour and garlic; cook, whisking 1 minute. While whisking constantly, gradually add milk (I add two cups at a time); bring to a simmer. Continue to whisk frequently, for about another minute as sauce thickens. Add mushrooms and red peppers. Cook for another minute, take off heat and stir in provolone and a generous 1/2 cup parmesan cheese.
5. Add chicken and pasta to sauce and season with salt and pepper to taste. Divide pasta between baking dishes. If freezing, place a generous 1/2 cup parmesan into a baggie. If baking, sprinkle cheese on top.
6. Bake, uncovered, until golden and bubbling, about 25 minutes. Let stand a few minutes before serving.

For Freezer:

1. Once pasta is in baking dish, let cool. Wrap with plastic wrap. I usually wrap it twice. Place baggie with cheese on top. I also add a little note with baking directions. Cover entire pan with foil. Again, I usually double wrap it. Freeze for up to three months.
2. To bake, preheat oven to 400 degrees F, remove foil and plastic. Set cheese aside. Cover with foil and bake for 1 1/2 hours. Remove foil, stir pasta, and top with cheese. Bake, uncovered, another 15 minutes, or until bubbly and hot throughout.

[Company Chicken Casserole](#)

This slow cooker casserole is great because you can throw in the ingredients in the morning, forget about it all day, and then simply bring your slow cooker with you to a party. This way, it's sure to stay warm until it's served!

Ingredients

- 8 ounces noodles
- 3 cups chicken, cooked and diced
- 1/2 cup celery, diced
- 1/2 cup green pepper, diced
- 1/2 cup onion, diced
- 4 ounces canned mushrooms
- 1/2 cup chicken broth
- 1/2 cup Parmesan cheese
- 2 tablespoons butter, melted
- 1 cup sharp cheddar cheese, grated
- 1/2 teaspoon basil
- 1 1/2 cups small curd cottage cheese
- 1 can cream of chicken soup

Instructions

1. Cook noodles according to package directions until barely tender, drain and rinse thoroughly.
2. In large bowl, combine the remaining ingredients with the noodles, making sure the noodles are separated and coated with liquid. Pour mixture into a greased slow cooker. Cover and cook on low for 6-10 hours or cook on high for 3-4 hours.

More Baked Pasta Recipes

Fantastic Lazy Day Lasagna

By: [Dana from This Silly Girl's Life](#)



This pasta casserole is for when you're just feeling plain lazy! It only requires four ingredients and 30 minutes to prepare, so it's perfect for when you need a dish to share but don't feel like putting forth too much effort. It tastes similar to lasagna but uses frozen ravioli to cut down on time and effort.

Ingredients

- 20 ounces ravioli, frozen
- 3 cups meat sauce, or jarred sauce
- 1/2 cup ricotta cheese
- 2 cups shredded mozzarella (1 bag)
- Parmesan cheese for sprinkling

Instructions

1. Preheat oven to 350 degrees F. Cook raviolis according to the package directions.
2. Mix the meat sauce with ricotta cheese until combined. Spray an oven safe dish with cooking spray and spread about 1/2 cup sauce on the bottom of the dish. Place a layer of raviolis and top with a layer of mozzarella cheese, then a sprinkle of parmesan cheese, then another 1/2 cup sauce, and repeat these layers until you've used all the raviolis, ending with sauce. Try to only use half the mozzarella cheese while layering.

3. Sprinkle the remaining mozzarella cheese on top of the casserole. Bake for 25 minutes or until bubbly. Let cool before serving.

Cream Cheese Spaghetti Casserole

By: [Kim from Makin' it Mo'Betta](#)



The best thing about this casserole is that you probably already have everything you need to make it on hand. Adding cream cheese ensures that the spaghetti and sauce won't get dried out ... it stays creamy and delicious while baking. This recipe can be made ahead of time, refrigerated, and baked when you're ready to eat.

Ingredients

- 12 ounces spaghetti
- 1 (28-ounce) jar prepared spaghetti sauce
- Turkey pepperoni
- 1 teaspoon Italian seasoning
- 1 clove garlic, minced
- 8 ounces cream cheese *I used fat free
- 1/2 cup Parmesan cheese, grated

Instructions

1. Preheat oven to 350 F degrees.
2. Cook spaghetti according to directions on packet. Drain and place cooked spaghetti in bowl. Add cream cheese, Italian Seasoning and minced garlic. Stir until cream cheese is melted and the spaghetti is thoroughly coated.
3. Add pepperoni to spaghetti sauce.
4. Lightly grease a 9x13" pan. Spread a small amount of sauce in the bottom of the dish. Put spaghetti on top of sauce and top with remaining sauce. Sprinkle Parmesan cheese on top. Bake for 30 minutes, until bubbly.

4-Ingredient Tortellini Bake

By: [Becky from The Two Bite Club](#)



This casserole only uses a few ingredients, but that definitely doesn't mean it skimps on flavor. This is a great way to feed a crowd for cheap! Double the recipe, throw this casserole together, bake, and bring it to your potluck for a surefire crowd-pleasing hit.

Ingredients

- 1 pound Italian sausage
- 8 ounces mozzarella cheese, shredded
- 1 jar (or 3 cups) spaghetti sauce
- 2 (9-ounce) bags frozen cheese tortellini
- 1 cup mushrooms, bell pepper or onions, chopped (optional)

Instructions

1. Preheat your oven to 350 degrees F.
2. Cook the tortellini according to the package directions. Meanwhile, in a large skillet, brown the sausage and drain off the grease. If you are adding vegetables to your dish, remove the sausage from the pan (reserving a tablespoon of the grease) and sauté the veggies in the reserved grease for a few minutes to soften them.
3. Place the cooked tortellini in a 9 x 13 baking dish and top with the veggies, the sauce, and then the shredded mozzarella cheese.
4. Bake for 25-30 minutes, or until the cheese starts to turn golden and bubbly.

Ultimate Baked Mac and Cheese

By: [Campbell's Kitchen](#)



This extra-easy version of a classic casserole is homey, cheesy and topped with crunchy bread crumbs. Most everyone loves homestyle macaroni and cheese, so showing up with this dish at your potluck will definitely earn you praises.

Serves: 4

Ingredients

- 1 can (10 3/4 ounces) Campbell's® Condensed Cheddar Cheese Soup
- 1/2 of a soup can of milk
- 1/8 teaspoon ground black pepper
- 1/3 of a 1-pound package rotini pasta or medium shell pasta (about 1 1/2 cups), cooked and drained
- 1 tablespoon plain dry bread crumbs
- 2 teaspoons butter, melted

Instructions

1. Preheat the oven to 400 degrees F.
2. Stir the soup, milk, black pepper and pasta in a 1-quart casserole.
3. Stir the bread crumbs and butter in a small bowl. Sprinkle the bread crumb mixture over the pasta mixture.
4. Bake for 20 minutes or until the pasta mixture is hot and bubbling.

Best Stuffed Shells

By: Chobani Yogurt



This classic recipe for stuffed shells is a lightened-up version of the original, but you'll never be able to tell once you taste it. If you know you're going to be feeding a health-conscious crowd, make these stuffed shells that use Greek yogurt. Your guests will love the amazing cheesy taste, and nobody will guess the secret ingredient that makes it healthier!

Ingredients

- 1 teaspoon salt
- 12 jumbo pasta shells
- 1 cup part-skim ricotta cheese
- 1 cup Chobani Plain 0% Greek Yogurt
- 2 cups shredded mozzarella
- 1/2 cup grated Parmigiano-Reggiano
- 1/2 cup chopped flat-leaf parsley
- 3 cups tomato sauce
- 6 fresh basil leaves, torn or shredded

Instructions

1. Preheat broiler to 450 degrees F.
2. Arrange oven rack about 8 inches from broiler.
3. Bring large pot of water to a boil. Add salt and pasta. Add shells and cook for 12 to 15 minutes; they should be undercooked at center. Drain pasta and cool.
4. Combine ricotta, Chobani, 1 cup mozzarella, 1/4 cup Parmesan and parsley in a bowl. Set aside.

5. Pour 1 cup sauce into bottom of shallow baking dish large enough to hold shells in single layer.
6. Spoon cheese mixture into shells and arrange seam side down in baking dish. Top shells with remaining sauce, mozzarella and Parmesan.
7. Place shells in oven for 6 to 8 minutes, until cheese melts and sauce bubbles.

[Crowd-Pleasing Tuna Noodle Casserole](#)

By: [Campbell's Kitchen](#)



There's nothing better than this classic comfort food dish, and you won't believe how simple it is to make! Simply stir everything together and bake. When it's done, you'll have a crowd-pleasing, creamy dish that makes enough to feed a crowd for cheap.

Serves: 8

Ingredients

- 2 cans (10 3/4 ounces each) Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)
- 1 cup milk
- 1/4 cup chopped pimientos
- 2 cups Birds Eye® Sweet Garden Peas
- 2 cans (12-ounces each) tuna, drained
- 1/2 of a 12-ounce package medium egg noodles (about 4 cups), cooked and drained
- 2 tablespoons plain dry bread crumbs
- 1 tablespoon butter, melted

Instructions

1. Preheat the oven to 400 degrees F. Stir the soup, milk, pimientos, if desired, peas, tuna and noodles in a 2-quart casserole. Combine the bread crumbs and butter in a small bowl.

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2. Bake the tuna mixture for 30 minutes or until hot and bubbling. Stir the tuna mixture. Sprinkle with the bread crumb mixture.
3. Bake for 5 minutes or until the bread crumb mixture is golden brown.

[Enchilada Pasta Bake](#)



This unique pasta bake is full of zesty Mexican flavors that are perfect for any fiesta. Loaded with cheese, beans and noodles, you don't have to worry about tortillas in this recipe remix for enchiladas.

Ingredients

- 1 (12 ounces) package rotini noodles, prepared al dente
- 1/4 cup olive oil
- 1 teaspoon kosher salt
- 1 onion, small diced
- 1 cup small diced celery
- 1 tablespoon minced garlic
- 1 can (4-ounces) chopped green chiles
- 1 can (28 ounces) crushed tomatoes
- 1 can (10 ounces) chunky Rotel tomatoes
- 1 can (10 ounces) red enchilada sauce
- 1 can (15 ounces) black beans, drained and rinsed
- 2 cups shredded Colby-jack cheese
- 1/4 cup thinly sliced green onions, for garnish

Instructions

1. Preheat oven to 350 degrees F.
2. Prepare noodles according to al dente cooking directions.

3. Heat olive oil over medium high heat and add onion, celery and kosher salt. Cook 5-7 minutes until vegetables are softened and start to look translucent.
4. Add the garlic and cook another minute, until fragrant.
5. Turn the heat to medium-low and add the chiles, crushed tomatoes, enchilada sauce, Rotel, black beans and pasta. Mix well until the ingredients are evenly distributed in the pot.
6. Pour into a large rectangular baking dish, top with shredded cheese and stick in the oven uncovered.
7. Bake for 25 minutes.
8. Pull dish from the oven and garnish with the green onions.

Sunday Night Noodle Bake

This easy pasta casserole can be whipped up in no time! It's the perfect dish to bring to your church supper because it's a comforting, all-in-one meal that everyone is sure to love. With egg noodles, Brussels sprouts and cottage cheese, this dish is bursting with a variety of flavors and textures. Feel free to substitute broccoli or cabbage for Brussels sprouts!

Ingredients

- 1 pound fresh Brussels sprouts, quartered
- 2 medium onions, finely chopped
- 4 tablespoons butter or margarine, divided
- 1 cup sour cream
- 1 cup small-curd cottage cheese
- 1 clove garlic, minced
- 1 teaspoon paprika
- 1/2 teaspoon salt
- 1/4 teaspoon caraway seeds
- 3 cups medium egg noodles, cooked and drained
- 1 cup soft bread crumbs

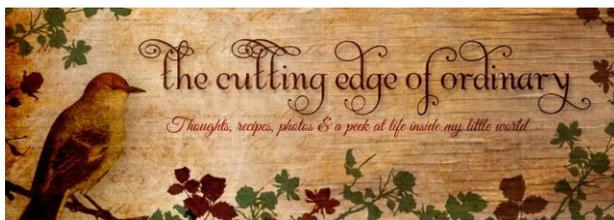
Instructions

1. Preheat oven to 375 degrees F.
2. Place the Brussels sprouts and a small amount of water in a saucepan; cover and cook until tender.
3. Meanwhile, in a skillet, sauté onions in 2 tablespoons butter until golden brown.
4. Remove from the heat; stir in the sour cream, cottage cheese, garlic, paprika, salt, and caraway seeds.
5. Drain sprouts; add to onion mixture with noodles.
6. Spread into a greased shallow 2-quart baking dish.

7. Melt remaining butter and toss with bread crumbs. Sprinkle over casserole.
8. Bake, uncovered, for 20 to 25 minutes or until golden brown.

Special Thanks

The Following Contributors Made this eCookbook Possible





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Included in this eCookbook

- Loaded Potluck Pasta Bake
 - 8-Layer Pasta Bake
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and more!