

Easy Thanksgiving Recipes



14 Thanksgiving Side Dishes

ALLFREECASSEROLERECIPES
Easy Casserole Recipes for Everyday Cooking



Easy Thanksgiving Recipes: 14 Thanksgiving Side Dishes

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Easy Thanksgiving Recipes: 14 Thanksgiving Side Dishes

LETTER FROM THE EDITOR

Dear Casserole Cookers,

Thanksgiving is one of the most important food holidays of the year. Though turkey is the star of the show, the side dishes play vital supporting roles. Our eCookbook, *Easy Thanksgiving Recipes: 14 Thanksgiving Side Dishes*, provides a variety of ideas for sides dishes, including green bean casseroles, sweet potato casseroles, stuffing recipes, and mashed potatoes.

When you explore this eCookbook, you'll discover new and exciting ways to put together a Thanksgiving meal. You'll find the classics, but with some twists. For instance, in the green bean casserole chapter, we've included a recipe that varies from the traditional French-fried onion topping, one that substitutes the traditional canned soup with a homemade soup, and a gluten free option. Later on, you'll learn how to make all kinds of stuffing. Whether this is your first time cooking on Turkey Day or you are just looking for new recipes, the *Easy Thanksgiving Recipes: 14 Thanksgiving Side Dishes* eCookbook can help you find what you are looking for. Good luck with your cooking endeavors and have a happy holiday!

For more great casserole recipes, be sure to visit AllFreeCasseroleRecipes.com. While you're there, [subscribe to our free newsletter, *The Casserole Connection*](#), to get free recipes delivered to your inbox every week.

Happy Casserole Cooking!

Sincerely,

The Editors of AllFreeCasseroleRecipes.com

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Easy Thanksgiving Recipes: 14 Thanksgiving Side Dishes

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GREEN BEAN CASSEROLE RECIPES

PANKO-CRUSTED GREEN BEAN CASSEROLE

BY: [RACHEL FROM A SOUTHERN FAIRYTALE](#)

This green bean casserole is like a grown-up version of the classic Thanksgiving side dish everyone knows and loves. Unlike the original, this version uses fresh green beans and mushrooms for an amazing flavor. Panko bread crumbs also top this casserole as opposed to the usual fried onions. The base, however, is still the classic cream of mushroom soup.



Ingredients:

- 1 1/2 pound fresh green beans, ends trimmed
- 1 medium yellow onion, chopped
- 1 pound fresh mushrooms, sliced
- 3 to 8 garlic cloves, minced
- 1 (10-ounce) can low-sodium cream of mushroom soup
- 1/4 cup Worcestershire (or soy) sauce
- 1 cup Panko bread crumbs

Directions:

1. Preheat oven to 350 degrees F.
2. Snap the ends off the green beans and cook until they've reached your preferred tenderness. This can be through boiling or steaming. I prefer steaming them. When green beans are done, remove them from heat and set aside.
3. Chop the onion, mince the garlic, and slice the mushrooms.
4. Heat 1/2 stick of butter over medium heat and sauté the mushrooms, onion, and garlic until they become tender and it smells like heaven in your kitchen.
5. Add in the cream of mushroom soup and Worcestershire sauce, and cook until bubbly and the smell makes you want to risk your taste buds and lick the hot scalding mixture straight out of the skillet (but don't!).
6. Combine the creamy delicious mixture with the green beans and pour into an 8 x 8 inch baking dish. Top with 1 cup Panko bread crumbs.
7. Bake for about 15 minutes or until the creamy mushroom, onion, and garlic soup mixture is all hot and bubbly. Turn on your broiler and keeping a close eye on it, brown the Panko to a rich golden brown, crispy deliciousness.

SOUP-LESS GREEN BEAN AND MUSHROOM CASSEROLE

BY: [PAM FROM FOR THE LOVE OF COOKING](#)

Soup-less Green Bean and Mushroom Casserole doesn't have any cream of mushroom soup but, honestly, you won't even miss it. This recipe is a relatively healthy version of a green bean casserole. It calls for only the freshest ingredients and pulls a ton of flavor out of them. Fear not, green bean casserole enthusiasts: you can still put your French's fried onions on top.



Ingredients:

- 16 ounces fresh green beans, ends trimmed
- 1 teaspoon butter + 2 tablespoons butter, divided
- 8 ounces button mushrooms, sliced
- 1 shallot, sliced thinly
- 1 clove of garlic
- 2 tablespoon flour
- 1 cup milk
- Sea salt, to taste
- Freshly cracked pepper, to taste

Directions:

1. Preheat oven to 375 degrees F. Coat a casserole dish with cooking spray.
2. Blanch the green beans in a pot of boiling water for 3 to 4 minutes or until just tender. Strain the green beans and rinse them under cold water to stop them from cooking.
3. Heat one teaspoon of butter in a skillet over medium high heat. Once pan is hot, add mushrooms and cook without stirring for 2 to 3 minutes. Flip the mushrooms and continue to cook for 2 to 3 minutes or until golden brown. Add the shallot to the pan and sauté for 2 minutes, stirring often. Add the minced garlic to the skillet and cook, stirring constantly for 1 minute. Season with a bit of sea salt. Remove mushroom mixture from skillet to a bowl and set aside.
4. Place the skillet back on the stove and add 2 tablespoons of butter. Once butter has melted, add the flour and stir for 30 seconds. Add milk to the flour mixture and whisk until thick and creamy, without and any lumps. Season with sea salt and freshly cracked pepper. Add green beans and mushrooms to the mixture and toss to coat evenly. Place the green bean mixture into the casserole dish and cover with a lid.
5. Bake for 20 to 25 minutes. Remove from oven and sprinkle generously with French's fried onions. Return to the oven and bake for an additional 2 to 3 minutes or until the onions are golden brown. Be careful – the onions burn quickly. Remove from the oven and serve immediately. Enjoy.

GLUTEN-FREE GREEN BEAN CASSEROLE

BY: [SYLVIA FROM REEL FLAVOR](#)

Just because something is gluten-free doesn't mean it is also flavor-free. This Gluten-Free Green Bean Casserole is a flavorful and tasty side dish recipe. It's perfect for Thanksgiving for those who cannot tolerate gluten.



Ingredients:

- 3 tablespoons olive oil
- 1 small onion, chopped
- 3 to 4 cups white mushrooms, finely chopped
- 3 cloves garlic, minced
- 2 cups milk
- 4 tablespoons cornstarch
- 1 (16-ounce) bag frozen green beans, thawed and drained
- 1/8 teaspoon ground thyme
- Salt, to taste
- White pepper, to taste
- 1/2 to 1 cup shredded Parmesan cheese

Fried Onion Ingredients:

- 3 tablespoons cornstarch
- 3 tablespoons white rice flour
- 1 medium onion, sliced into thin strips
- Vegetable oil for frying

Note: If you want more cream of mushroom sauce, double the casserole ingredients except for the onion.

Directions:

1. Preheat oven to 350 degrees F.
2. Add onions and garlic to a large skillet with olive oil and sauté for a few minutes. Then, add in the mushrooms and let that cook for a few minutes. Add milk and bring to a simmer. Add cornstarch and stir through until mixture has thickened a bit. Add more until it reaches your desired consistency. Season with salt, white pepper, and thyme. Add in the green beans and cook for a few minutes until everything cooks down a bit.
3. Transfer to a baking dish and cover the top with Parmesan cheese. Cover with foil and bake for 30 minutes.
4. In the meantime, add cornstarch and flour to a Ziploc bag, slice up an onion into rings and strings, break them up, and then add them into the bag. Give it a good shake – onions should be well coated
5. Heat a large deep skillet with vegetable oil and fry onions. Remove foil from baking dish and top casserole with fried onions. Bake for an additional 7 to 10 minutes.

EASY SWEET POTATO CASSEROLE RECIPES

SWEET POTATO CASSEROLE WITH BROWN SUGAR CRUMBLE

BY: [AMY FROM CHEW OUT LOUD](#)

Here is a delicious sweet potato pie that will have you wondering whether to serve it as a dessert or side dish. Sweet Potato Casserole with Brown Sugar Crumble is a sweet and crunchy recipe that is perfect for your Thanksgiving table. The crumble topping is made with brown sugar and pecans, giving the whole dish an added crunch that is sure to delight.



Ingredients:

- 5 pounds red-skinned sweet potatoes (or yams)
- 4 large eggs
- 3 tablespoons pure maple syrup
- 2 tablespoons vanilla extract
- 1 tablespoon fresh lemon juice
- 2 teaspoon table salt

Streusel Topping Ingredients:

- 1 cup packed brown sugar
- 1/2 cup pecans, chopped
- 1/4 cup chilled butter, cut into pieces
- 2 teaspoon cinnamon

Directions:

1. Mix together brown sugar, pecans, and butter in a small bowl until mixture is grainy and comes together. Cover and chill until ready to use.
2. Preheat oven to 400 degrees F. Wrap each sweet potato in foil and bake for about 1 hour, or until potatoes are easily pierced by a fork and very soft. Actual baking time depends on size of potatoes. Let cool enough to handle. Remove sweet potato skins and mash potatoes well in a large bowl. Reduce oven to 350 degrees F.
3. In a separate bowl, beat eggs, maple syrup, vanilla, lemon juice, and salt. Mix in the mashed sweet potatoes until smooth and incorporated. Transfer sweet potato mixture to a buttered 9 x 13 inch baking dish. At this point, you can wrap tightly with cling wrap and put in fridge until ready to use.
4. Sprinkle pecan topping evenly over casserole. Bake until casserole is set and the topping bubbles, about 1 hour. Serve warm, and enjoy!

MARSHMALLOW SWEET POTATO CASSEROLE

BY: [SONIA FROM HONEY BEE'S RECIPES](#)

Thanksgiving season would not be complete without this delicious Marshmallow Sweet Potato Casserole. Instead of having a sweet potato pie for dessert, whip up this tasty dish and serve it as a side. Topped with marshmallows and crunchy pecans, this casserole is sweet and gooey.



Ingredients:

- 5 to 6 sweet potatoes, washed, peeled and cut into 1 inch cubes
- 1/2 cup packed brown sugar
- 1/4 cup butter, softened
- 1 teaspoon salt
- 1/2 teaspoon vanilla extract
- 1 cup pecans, finely chopped, divided
- 1 cup miniature marshmallows

Directions:

1. Preheat oven to 375 degrees F.
2. Place sweet potato cubes in a large pot and cover with cold water. Bring water to a boil, then lower the heat to low and simmer for 12 to 13 minutes, or until soft.
3. Remove sweet potatoes from water and place them in a large bowl. Add brown sugar, butter, salt and vanilla extract. Mash ingredients together with a potato masher.
4. Fold in 1/4 cup of the pecans to the sweet potato mixture.
5. Scrape mixture into a small-medium sized baking dish. The one I used was about 5 x 8 inches.
6. Sprinkle the remaining pecans on the sweet potatoes and top with marshmallows.
7. Bake on a low rack (as to not burn the marshmallows) for 20 to 25 minutes, or until golden.

PRALINE BUTTERNUT SQUASH AND SWEET POTATO CASSEROLE

BY: [MARY FROM DEEP SOUTH DISH](#)

Butternut squash and sweet potatoes complement each other in this Thanksgiving recipe. Praline Butternut Squash and Sweet Potato Casserole is on the sweeter side, especially with its praline topping. It's moist and gooey, and is sure to be a big hit.



Ingredients:

- 1 butternut squash
- 3 large sweet potatoes
- 1/2 cup granulated sugar
- 1/8 teaspoon allspice
- 1/8 teaspoon cinnamon
- 2 teaspoons pure vanilla extract
- 3 large eggs, beaten
- 1/2 cup heavy cream

Praline Topping Ingredients:

- 5 tablespoons unsalted butter, melted
- 1/2 cup packed light brown sugar
- 5 tablespoons all-purpose flour
- 1/2 cup pecans, finely chopped
- Whole pecan halves for garnish, optional

Directions:

1. Preheat oven to 400 degrees F.
2. Slice the butternut squash in half, scoop out the seeds and fibers and rinse. Place squash on a jellyroll pan and drizzle with olive oil. Turn over and cook cut side down. Rinse and scrub sweet potatoes, prick with a knife and place on baking sheet. Bake for about one hour, or until tender. Sometimes the sweet potatoes will take longer to cook; insert a knife to test and leave in the oven longer if needed. Remove and let cool.
3. When you are ready to make the casserole, preheat the oven to 350 degrees F.
4. Butter or spray a 1-1/2 to 2 quart casserole dish with non-stick cooking spray. Scoop the flesh out of the squash and the sweet potatoes into a mixing bowl with a flat paddle attachment. Mix on medium speed until smooth; add in the sugar, allspice, cinnamon, vanilla extract, and eggs. Blend well and add just enough cream to moisten as needed. Mixture should be fairly thick. Spread evenly in casserole dish.
5. For the topping, melt the butter. Mix the brown sugar, flour and pecans in a small bowl. Pour the butter into the brown sugar mixture and stir with a fork until well mixed. Sprinkle the pecan mixture all over the top of the casserole. Bake for 45 minutes to 1 hour. Allow to sit for 5 minutes before serving.

COPYCAT BOSTON MARKET MARSHMALLOW SWEET POTATO CASSEROLE

BY: [STEPHANIE FROM COPYKAT RECIPES](#)

Boston Market Sweet Potato Casserole is a sweet and delicious recipe that is perfect for Thanksgiving. The crust of this casserole is practically an oatmeal cookie. When the filling is ready, top it all with marshmallows and get ready for a dish that tastes just like the original.



Ingredients:

- 4 1/2 to 5 pounds fresh sweet potatoes or 2 (40-ounce) cans sweet potatoes (or yams)
- 4 tablespoons butter
- 2 large eggs, lightly beaten
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon ground nutmeg
- 1/2 cup dark brown sugar
- 1/4 cup heavy cream
- Nonstick cooking spray

Oatmeal Cookie Crust:

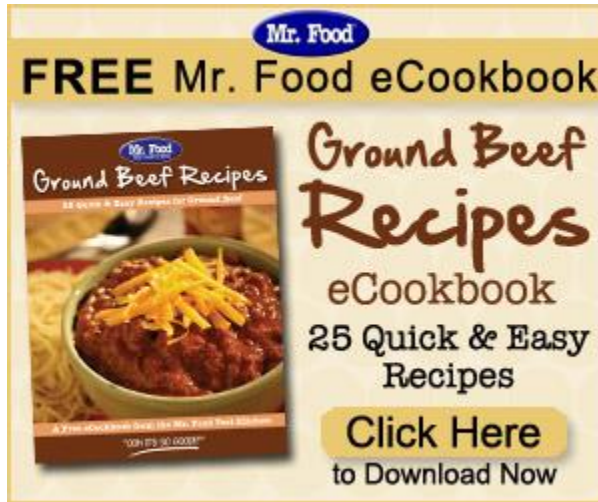
- 1/2 cup all-purpose flour
- 1 cup dark brown sugar
- 1/4 teaspoon salt
- 1 cup quick-cooking oats
- 1/2 teaspoon ground cinnamon
- 1/4 pound butter, room temperature

Directions:

1. Preheat oven to 350 degrees F. Wrap sweet potatoes in foil, place them on a baking sheet, and bake for about 1 hour. After 1 hour, test by piercing with a fork; if you can pierce them easily, they are done baking. If not, bake them a little longer and test again. Allow the sweet potatoes to cool until you can handle them, remove foil, and remove skins by simply pushing off the skins from the flesh of the potato. Place the cooked potatoes into a large bowl. If using canned sweet potatoes, skip the baking. Just open the cans and drain off the syrup.
2. Mash the sweet potatoes and butter using a pastry blender or a potato masher until mostly smooth. Add the eggs, salt, cinnamon, vanilla, and nutmeg and beat until you have a uniform mixture. Add the brown sugar and cream and mix well.
3. For oatmeal cookie crust, combine flour, brown sugar, salt, oats, and cinnamon in a medium bowl and stir together well. Stir in butter with a fork until crumbly.
4. If you turned off the oven, heat it again to 350 degrees F. Lightly coat a 9 x 13 inch baking pan with cooking spray. Spread sweet potatoes in the pan. Top with marshmallows, and then crumble the oatmeal crust on top. Bake 30 to 45 minutes.

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THANKSGIVING STUFFING RECIPES

BROCCOLI STUFFING CASSEROLE

BY: [HEATHER FOR WHO NEEDS A CAPE?](#)

Broccoli Stuffing Casserole is a great side dish for your Thanksgiving meal. Made with fresh or frozen broccoli, this casserole with stuffing is hassle-free. The trick to the creamy and tasty texture of this casserole is the cream of mushroom soup and mayonnaise that are added to the mix.



Ingredients:

- 2 (16-ounce) packages chopped broccoli, steamed or boiled
- 1 egg slightly beaten
- 1/2 cup mayonnaise
- 1 small onion, chopped
- 1 can cream of mushroom (or chicken)
- 1 cup grated Cheddar cheese
- 1/4 cup butter, melted
- 1/2 package herb stuffing mix

Directions:

1. Preheat oven to 350 degrees F.
2. Mix broccoli, egg, mayo, onion, soup, and cheese and place in a 9 x 13 inch pan.
3. Mix stuffing and butter; sprinkle over broccoli.
4. Bake for 30 minutes.

CORNBREAD AND WILD RICE STUFFING

BY: [PHOEBE FROM FEED ME PHOEBE](#)

Cornbread and Wild Rice Stuffing is a healthier side dish option. The addition of dried cranberries and hazelnuts gives this dish an added crunch and tartness that make it all the more yummy.



Ingredients:

- 1 cup wild rice
- 1 gluten-free cornbread (or regular cornbread)
- 2 shallots, halved and thinly sliced
- 2 ribs celery, diced
- 1 large carrot, diced
- 2 garlic cloves, minced
- 1/4 cup white wine
- 1/4 cup hazelnuts
- 1/4 cup dried cranberries
- 3 eggs, beaten
- 1 cup veggie or chicken stock
- 1 teaspoon salt

Directions:

1. Preheat the oven to 375 degrees F.
2. Cook wild rice according to package instructions. Make sure you drain of all liquid once tender.
3. Cut the cornbread into 1/2-inch cubes. Add to a large mixing bowl with the rice.
4. Meanwhile, sauté the celery, carrot, and shallots together in a few tablespoons of olive oil over medium heat until soft. Add the garlic and sauté until fragrant. Turn the heat up to high and add the wine, scraping up any bits from the bottom of the pan. Reduce by half, then remove from the heat. Add the veggies to the mixing bowl and allow to cool.
5. Stir in the nuts, cranberries, eggs, stock, and salt until well incorporated. Transfer the mixture to a casserole dish (8 x 11 if you have it or a 9-inch round cast iron skillet).
6. Bake in the oven for 30 minutes, until cooked through and crispy on top. Serve alongside turkey or roast chicken.

PUMPKIN LEEK STUFFING

BY: [PHOEBE FROM FEED ME PHOEBE](#)

Pumpkin Leek Stuffing is perfect for a fall meal or for your Thanksgiving table. This savory pumpkin stuffing recipe combines the flavors of fennel and leeks. Both chewy ciabatta bread and fresh cubed pumpkin give the stuffing great texture. Because this dish can be prepared ahead of time, it won't add any stress to your holiday routine.



Ingredients:

- 2-pound pumpkin, peeled, seeded, and cut into 1-inch cubes
- 3 leeks, white and light green parts only, halved and thinly sliced
- 4 tablespoons butter
- 1 1/2 cups stock, divided
- 1 large sweet onion, chopped
- 1 large fennel bulb, chopped
- 2 teaspoons thyme leaves, freshly chopped
- 1/4 cup dry white wine
- 2 loaves ciabatta, cut into 1 inch cubes
- 4 cloves garlic, chopped
- 3 eggs, lightly beaten
- 1/4 cup fresh parsley, chopped

Directions:

1. Preheat oven to 375 degrees F. Toss pumpkin with a drizzle of olive oil and a generous amount of salt on several rimmed cookie sheets. Roast in oven for 40 to 45 minutes, redistributing occasionally, until tender and beginning to brown. Remove and set aside in a mixing bowl.
2. In a large Dutch oven or casserole, melt the butter over medium heat. Add leeks and sauté for 5 to 10 minutes until the butter is incorporated and they begin to wilt. Add 1/2 cup stock, turn the flame to low, cover and cook for 20 to 25 minutes, stirring occasionally. Cook slowly until the leeks are completely soft and beginning to turn to mush. Take off lid and cook uncovered until most of the liquid has evaporated. Season with salt and add to pumpkin mixture.
3. In the same pot or pan, add a little olive oil, turn the heat to medium-high, and add the onion, fennel, and thyme to the pot and sauté for 10 minutes. When tender, but not caramelized, add the white wine and season with salt and pepper. Continue to sauté for another 5 minutes or so until the vegetables are very tender and the alcohol in the wine has burned off. Add to the pumpkin-leek mixture. (NOTE: everything up to this point can be done 1 to 2 days before.)
4. The day of, combine the garlic with 1/4 cup olive oil. Heat in the microwave until the oil is fragrant and infused, about 1 to 2 minutes. Toss the cubed ciabatta with oil and a generous amount of salt and turn out onto several rimmed cookie sheets. Toast in a 350 degree F. oven for 5 minutes — until the bread is crisp, but not completely browned.
5. Toss bread together with vegetable mixture, eggs, stock, and parsley. Make sure it is well combined, and add any stock as necessary to make sure bread is moist. Let stand for at least an hour so the flavors absorb. Then return to oven and cook, covered, for 30 minutes. Uncover, and cook for another 20 to 30 minutes until the top is crusty and brown.

MASHED POTATO RECIPES

BACON-TOPPED THREE CHEESE POTATOES

BY: [AMANDA FORMARO FOR ALLFREECASSEROLERECIPES](#)

These Bacon-Topped Three Cheese Potatoes have it all. The potatoes are smothered with three different types of cheese, bacon, and the right seasonings. It's such a lovely, lovely side dish. Bring it along to a potluck; you won't have any leftovers to take home because everyone will be dying to have a bite (or two, or three) of this cheesy potato casserole.



Ingredients:

- 4 pounds Russet potatoes, peeled and cut into 1-inch pieces
- 6 ounces medium Cheddar cheese
- 3 ounces Monterey jack cheese
- 3 ounces smoked mozzarella cheese
- 1 cup milk
- 1/2 cup heavy whipping cream
- 1 teaspoon salt
- 1 teaspoon dry mustard
- 1/8 teaspoon paprika
- 1/8 teaspoon freshly ground black pepper
- 4 slices bacon, cooked crisp and chopped
- 5 scallions, chopped

Directions:

1. Preheat oven to 350 degrees F. Spray the bottom and halfway up the sides of a 2 quart casserole or a 9 x 9 inch baking dish. Place dish on a baking sheet and set aside.
2. Parboil potatoes in a saucepan over high heat for about 6 to 8 minutes. Potatoes will still hold their shape and only be partially cooked. Drain and rinse in cold water. Drain well after rinse then place potatoes into the casserole dish.
3. Whisk together milk, heavy cream, salt, dry mustard, paprika and pepper. In a saucepan over medium-high heat, bring milk mixture to a gentle boil. Reduce heat to low and add the shredded cheeses. Stir gently and frequently until cheese is melted. Pour melted cheese mixture over the potatoes in the casserole dish.
4. Bake uncovered in preheated oven for 35 to 40 minutes, or until lightly browned. Remove from oven, sprinkle with bacon and scallions. Serve.

MASHED CAULIFLOWER AND CHEESE GRATIN

BY: [LISE FROM THE COOKING BRIDE](#)

Although the texture is different, Mashed Cauliflower and Cheese Gratin has the same creamy, buttery, and cheesy goodness found in mashed potatoes. This is a great, healthy alternative that still tastes just as delicious. A crispy breadcrumb topping adds a nice touch.



Ingredients:

- 2 large heads cauliflower, broken into florets
- 1 1/2 cups shredded Parmesan cheese
- 1 cup shredded Colby-Monterey Jack cheese
- 6 tablespoons butter, cubed
- 3/4 teaspoon garlic powder
- 1/2 teaspoon Montreal steak seasoning
- 1/2 teaspoon thyme leaves, chopped
- Salt, to taste
- Pepper, to taste
- 1 cup Italian-style Panko

Directions:

1. Fill a large stockpot about 1/4 of the way with water. Bring to a boil over high heat
2. Place cauliflower florets in a large steam basket over the pot. Cover. Reduce heat to medium. Steam cauliflower until very tender, about 20 minutes.
3. Preheat oven to 350 degrees F.
4. Transfer cauliflower to a large bowl. Mash with a potato masher or process through a food mill using the blade with the largest opening.
5. Stir in the cheeses, butter, garlic powder, salt and pepper. Pour cauliflower into a greased 8 x 8 x 2-inch greased casserole dish.
6. Combine breadcrumbs and melted butter. Season with salt and pepper. Spread over the top of mashed cauliflower.
7. Bake uncovered for 40 to 50 minutes until cheeses are melted and topping is golden brown.

SMASHED POTATOES AND BROCCOLI

BY: [ALANNA KELLOGG FROM KITCHEN PARADE](#)

Why make two side dishes when you can make one super awesome side?! Smashed Potatoes and Broccoli combines mashed potatoes and broccoli into one amazing dish (new Thanksgiving recipe, perhaps?). It's simple to put together and is highly adaptable. You're sure to love it.



Ingredients:

- 3 cups leftover mashed potatoes
- 1 onion, chopped
- 1/2 cup part-skim ricotta cheese
- 8 ounces fat-free sour cream
- 3/4 cup low-fat Cheddar cheese, grated
- 1/2 teaspoon dried dill (or 1 1/2 teaspoons fresh dill)
- 1/2 teaspoon salt
- 1/8 teaspoon cayenne pepper
- 3 cups broccoli tops, chopped

Directions:

1. Preheat oven to 375 degrees F. Grease a casserole dish.
2. In a large mixing bowl, mix mashed potatoes, onion, ricotta cheese, sour cream, Cheddar cheese, dill, salt, and cayenne pepper until smooth with a wooden spoon. Add broccoli and combine well.
3. Bake about 35 minutes until hot and bubbly.

SMOKY MASHED POTATO CASSEROLE WITH BACON

BY: [LISA FROM THE CUTTING EDGE OF ORDINARY](#)

Many people have their own mashed potato recipe. Put your favorite recipe on hold to try Smoky Mashed Potato Casserole with Bacon. This might become your new favorite. It uses smoked Gouda, so the dish has a smoky touch. Thick cut bacon and green onion give it some texture and a whole lot of flavor. It won't disappoint.



Ingredients:

- 6 slices of thick cut bacon
- 3 large green onions (white and pale green parts only), finely chopped
- 3 pounds russet potatoes, peeled and cut into 1 1/2 inch cubes
- 3/4 cup sour cream
- 1/3 cup whole milk
- 1/4 cup butter
- 2 cups smoked Gouda, coarsely grated, divided

Directions:

1. Butter a 9 x 13 inch baking dish. Cook bacon in a large heavy skillet until golden brown and crisp. Transfer to a paper towel to drain. Chop the bacon and place into a medium bowl. Add green onions and toss to combine.
2. Place potatoes in a large pot and add enough cold water to cover. Sprinkle with salt. Cover and boil with lid slightly ajar until potatoes are tender, about 15 to 20 minutes. Drain well.
3. Preheat oven to 375 degrees F. Return the potatoes to the pot. Cook over low heat, stirring often, until the potatoes are dry and a light film forms on the bottom of the pot, about 2 minutes. Add the sour cream, milk and butter. Using the potato masher, mash until almost smooth. Stir in 1 1/2 cups of the smoked Gouda and bacon. Season with salt and pepper. Spread potato mixture in a prepared baking dish. Sprinkle with remaining 1/2 cup Gouda.
4. Bake until cheese melts and edges of potatoes are bubbling, about 30 minutes (40 if chilled).

Note: This recipe can be prepared 8 hours ahead. Cover and chill potato mixture and remaining bacon mixture separately.

SPECIAL THANKS

THE FOLLOWING BLOGGERS MADE THIS EBOOK POSSIBLE:

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[Amanda Formaro from Amanda's Cookin'](#)

[Amy from Chew Out Loud](#)

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