

Cooking Vegetable Side Dishes

9 Easy
Casserole
Recipes



ALLFREECASSEROLERECIPES

Easy Casserole Recipes for Everyday Cooking



Cooking Vegetable Side Dishes: 9 Easy Casserole Recipes

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LETTER FROM THE EDITOR

Dear Casserole Cookers,

While side dishes are never the main event at the dinner table, they are a much-needed and beloved part of any meal. In fact, we think that a side dish can be even better than the main dish if it's done right! In this eCookbook, *Cooking Vegetable Side Dishes: 9 Easy Casserole Recipes*, you can learn how to make the best side dishes for any occasion.

Whether you need something quick to round out your weeknight dinner or you've been asked to bring something to a potluck, we've got you covered with the most delicious side dish casseroles. Side dishes never go out of style and they can be very versatile, too. Plus, because these are all casseroles, they are simple to prepare.

This guide will help you impress everyone with unique and tasty sides. We've included vegetable side dishes for everyday, seasonal side dish recipes, and simple rice side dishes. Some of our favorites include the Buttery Broccoli Cheese Casserole (pg. 9) and Popeye's Creamed Spinach Casserole (pg. 11). This is a complete collection of side dish recipes that you won't want to miss.

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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Read blog articles about our recipes at RecipeChatter.com.

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EVERYDAY EASY SIDE DISHES

CORN CASSEROLE

By: [Linda Lyell from A Kitchen Muse](#)

If you can't decide between making a corn pudding casserole or a recipe for cornbread, then you better make this Corn Casserole. It's a cross between the two, and is incredibly easy to make. All you have to do is mix the ingredients together and pour in a baking dish. That's seriously all you have to do. And you know what? It tastes so good! Make this hybrid recipe right away.



Serves: 8

Ingredients:

- 1/2 cup chopped onion
- 1/2 cup chopped green pepper (or jalapenos – or both)
- 2 eggs
- 1 can cream corn
- 1 can regular corn with juice
- 1 box Jiffy corn muffin mix
- 1 stick butter

Directions:

1. Preheat oven to 350 degrees F. Mix all together in a bowl. Pour into a 9 x 9 inch pan. Bake for 1 hour uncovered.

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ROASTED CAULIFLOWER CASSEROLE

By: [Hani Bacova from Haniela's](#)

This Roasted Cauliflower Casserole recipe combines cauliflower with red peppers and garlic cloves. It tastes much fresher and healthier than your average casserole because it uses fresh vegetables, rather than a bag of frozen veggies. And with the addition of melted Parmesan cheese, it's a great way to "trick" your kids into getting their veggie intake. This is very easy to prepare, and this recipe makes enough to satisfy the whole family.



Serves: 4

Ingredients:

- 1 large cauliflower head, washed, cut into small florets
- 2 tablespoon olive oil
- 1 teaspoon kosher salt
- 1/8 teaspoon fresh ground pepper
- 1 medium onion, diced
- 1 heaping tablespoon all-purpose flour
- 1 cup milk
- 1/2 cup chicken stock/broth
- 1 cup cooked brown rice
- 1/3 cup parmesan cheese
- 1 egg
- 3 tablespoons fresh parsley, chopped
- 2 red bell peppers, roasted skin removed
- 3 garlic cloves, roasted
- olive oil, salt, and fresh pepper to taste

Directions:

1. Preheat oven to 400 degrees F. Line a baking sheet with aluminum foil. Set aside.
2. Transfer cauliflower florets onto the baking sheet. In a small dish stir together 2 tablespoons olive oil, 1 teaspoon kosher salt, and 1/8 teaspoon fresh ground pepper. Pour over cauliflower, using your hands, toss the cauliflower around, coating well with olive oil seasoning.
3. Roast in the oven for 20 minutes, or until knife tender. Remove from the oven. Lower oven temperature to 350 degrees F.
4. Prepare cheese sauce: heat 1 teaspoon olive oil, add onion, cook until onion is caramelized, dust with flour, and stir well for one minute. Gradually add chicken stock and milk, using whisk to eliminate any flour lumps. Cook until mixture thickens. Remove about 1/2 cup into a small dish, quickly whisk in one egg to temper, return egg mixture into the remaining

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sauce. Add parmesan cheese. Cook until cheese is melted, taste, season with salt and pepper if needed.

5. In a bowl stir cooked rice, roasted cauliflower, parsley, chopped peppers, and soft roasted garlic, pour cheese sauce in and stir until well coated.
6. Pour into a casserole dish. Bake for 25 to 30 minutes, until top is golden.

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BUTTERY BROCCOLI CHEESE CASSEROLE

By: [Judy Hannemann from The Midnight Baker](#)

How often do you get a recipe that only needs four ingredients? It sure is a reason to celebrate. And you'll celebrate even more when you find out how delicious this simple broccoli casserole recipe tastes. Buttery Broccoli Cheese Casserole will be a great side dish for any occasion. When it tastes this good, you can really take it anywhere.



Ingredients:

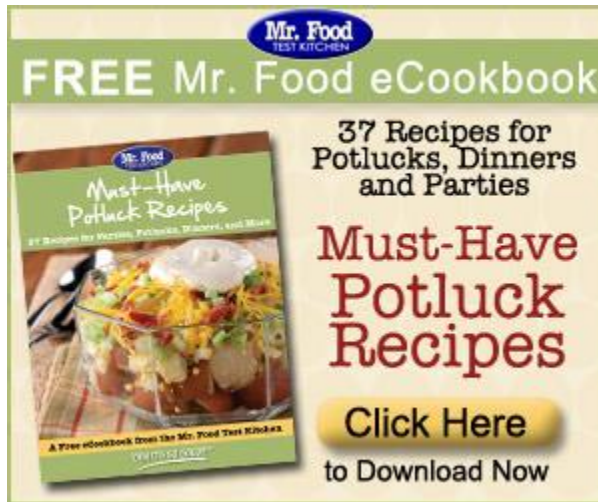
- 2 (10 ounce) blocks of frozen chopped broccoli
- 10 ounces Velveeta, cut into cubes
- 1 1/2 sticks butter (3/4 cup), divided
- 1 sleeve Ritz crackers, crushed

Directions:

1. Preheat oven to 350 degrees F. Grease or spray a 2-quart casserole dish.
2. Cook broccoli according to package directions; drain well and set aside.
3. In a microwave-safe bowl, melt the cheese spread with 1/2 stick (1/4 cup) of butter. Stir until smooth. Add broccoli and mix well. Place in prepared casserole.
4. In a medium saucepan, melt the remaining 1 stick (1/2 cup) butter and add crushed crackers, mixing well to coat with butter. Top broccoli mixture with buttered crumbs.
5. Bake 20 to 30 minutes or until bubbly and cracker crumbs begin to turn golden brown.

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SEASONAL SIDE DISH RECIPES

CRACK POTATOES WITH ASPARAGUS

By: [Amy Brinkley from The Blond Cook](#)

With a name like Crack Potatoes with Asparagus, you know this has to be a good recipe. It's a basic hash brown casserole with ranch dip mix, bacon, and cheese. Once you take your first bite, you'll immediately want a second, and a third, and so on. That's the reason they're called "crack" potatoes: they're so addicting. This is a perfect side for a holiday feast, potluck, or family dinner.



Ingredients:

- 2 cups shredded sharp Cheddar cheese
- 2 (16 ounce) containers sour cream
- 1 (1 ounce) packet ranch dip mix
- 2 (2.8 ounce) packages bacon pieces or bits
- 1 (30 ounce) package frozen shredded hash browns
- 1/2 cup chopped yellow onion
- 1 1/2 cups fresh asparagus pieces (about 1 inch pieces)

Directions:

1. Preheat oven to 400 degrees F.
2. In a large bowl, mix all ingredients except frozen shredded hash browns using a large spoon.
3. Add hash browns last and stir well to combine.
4. Place in a greased 9-inch cast iron skillet or greased 9x13 baking dish. Bake for 45 minutes to 1 hour, or until potatoes are cooked and asparagus is tender.

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POPEYE'S CREAMED SPINACH CASSEROLE

By: [Jackie Garvin from Syrup and Biscuits](#)

Vegetable side dishes are often underrated, but this Popeye's Creamed Spinach Casserole will steal the show with its creamy, cheesy flavors. Popeye the Sailor is infamous for his love affair with spinach and now you can fall in love with the green, leafy vegetable, too. There are so many different flavors in this dish that create a complex flavor palette. There is spinach, cream cheese, onions, Cheddar and Asiago cheeses, and various spices that make this one of the most decadent side dishes ever.



Ingredients:

- 1 medium sweet onion
- 1 tablespoon cooking oil
- 8 ounces cream cheese, room temperature
- 1/2 cup half and half
- 2 (10 ounce) packages frozen chopped spinach (squeeze to remove as much water as possible)
- 1/8 teaspoon cayenne pepper
- 1/4 teaspoon nutmeg, fresh grated
- 1/2 teaspoon kosher salt
- 1 cup shredded sharp Cheddar cheese, divided
- 1 cup shredded Asiago cheese, divided

Directions:

1. Preheat oven to 350 degrees F.
2. Mix half and half and cream cheese with a mixer until creamy. Add spinach, cayenne pepper, nutmeg, kosher salt, 1/2 cup sharp cheddar cheese, 1/2 cup Asiago cheese and sautéed onions. Mix well.
3. Pour into a 9 inch buttered casserole dish. Mix together remaining cheese and spread over casserole.
4. Bake for 45 minutes or until casserole is bubbling and top browns.

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CHEESY BAKED ZUCCHINI CASSEROLE

By: [Reeni Pisano from Cinnamon Spice and Everything Nice](#)

Take a break from the usual side dish recipes and make this Cheesy Baked Zucchini Casserole. This dish has everything you love about vegetable casseroles, but it's a refreshing variation. What sets this side dish apart is the choice of zucchini, which is different than the typical potato, corn, or green bean sides. Additionally, this casserole is covered in shredded Gouda cheese, which gets hot and bubbly when baked. Zucchini is delicious year-round and tastes great when baked with cheese in a creamy sauce, like this dish is. Yum!



Serves: 6

Ingredients:

- 8 cups zucchini sliced ¼-inch thick
- Coarse salt and fresh black pepper
- 2 eggs
- 2/3 cup half and half or whole milk
- 1/2 cup sour cream (light or regular)
- Butter for greasing pan
- 2 heaping cups shredded Gouda cheese
- Fresh herbs like dill, basil, parsley, or thyme (optional)

Directions:

1. Put the zucchini in a large colander set over a bowl and sprinkle with 1 teaspoon coarse salt or 1/2 teaspoon fine salt to remove some of the water so your casserole won't be soggy. Refrigerate at least 1 hour to 2 hours if you have time.
2. Preheat oven to 400 degrees F and butter an 8 x 10 casserole dish.
3. In a medium bowl whisk the eggs, half and half and sour cream together. Season with a few pinches each of salt and pepper and a teaspoon or two of fresh herbs if you like.
4. Layer half the zucchini in the pan then pour half the egg mixture over it. Sprinkle with half the Gouda. Repeat.
5. Bake about 25 to 30 minutes until bubbly around the edges and lightly golden on top.

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SIMPLE RICE SIDE DISHES

ZUCCHINI RICE CASSEROLE

By: [Tessa Simpson from Tessa the Domestic Diva](#)

The combination of ingredients in this Zucchini Rice Casserole is endlessly flavorful. With zucchini, onions, tomatoes, garlic and several different herbs, this rice dish is filling enough to become a main dish. Zucchini is a popular vegetable because it tastes delicious and goes well with many other different veggies and grains. This variation on the traditional rice casserole would be great for a potluck dinner.



Serves: 8

Ingredients:

- 1½ cups cooked brown rice
- 2 tablespoons vegetable oil
- 1½ pounds zucchini, cubed
- 1 cup sliced green onions
- 1 clove garlic, minced
- 1¼ teaspoons garlic salt
- ½ teaspoon basil
- ½ teaspoon paprika
- ½ teaspoon dried oregano
- 1½ cups chopped tomatoes
- 1 cup shredded Cheddar Cheese Style Daiya Cheese, divided

Directions:

1. Preheat oven to 350 degrees F and lightly grease an 11 X 17 inch baking dish.
2. Heat the oil in a skillet over medium heat, and add the zucchini, green onions, and garlic, sauteing for 5 minutes, or until just tender.
3. Season with garlic salt, basil, paprika, and oregano.
4. Mix in the cooked rice, tomatoes, and ½ cup cheese.
5. Continue to cook and stir until heated through.
6. Taste and adjust seasonings to your personal tastes.
7. Transfer to the prepared casserole dish and top with remaining cheese.
8. Bake uncovered 20 minutes, or until cheese is melted and bubbly.

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CHEESY BROCCOLI AND RICE CASSEROLE

By: [Mel Gunnell from Mel's Kitchen](#)

Cheesy Broccoli and Rice Casserole is free of condensed soup but full of hearty flavor. Parmesan and Cheddar cheese melts into a rich and creamy sauce that coats all of the rest of the ingredients in this broccoli rice casserole recipe. Sandwich bread holds the entire casserole together, giving it a fluffier texture rather than allowing it to flatten. While this makes a substantial side dish, you can add some chicken for an even heartier dish.



Serves: 8

Ingredients:

- 2 slices hearty white sandwich bread, torn into pieces
- ¾ cup grated Parmesan cheese
- 4 tablespoons butter, melted
- 2 tablespoons butter, chilled
- 1 garlic clove, minced
- 2 pounds broccoli (about 3-4 medium heads of broccoli), florets cut into 1-inch pieces, stems chopped
- 1 onion, finely chopped
- 1 ¼ cups long grain white rice
- 4 cups low-sodium chicken broth
- 1 ¼ cups half-and-half
- 1 teaspoon salt
- 2 cups shredded extra-sharp Cheddar cheese
- 1/8 teaspoon cayenne pepper

Directions:

1. Preheat oven to 400 degrees F. Adjust oven rack to middle position and grease a 9 X 13 inch baking dish. Pulse bread, 1/4 cup Parmesan cheese, and melted butter in a food processor until coarsely ground. Add garlic. Set aside.
2. Microwave broccoli florets, covered, in a large bowl until bright green and tender, 2 to 3 minutes (no need to add water). Be careful not to overcook or they will become soggy and discolored.
3. Melt remaining butter in a large pot over medium heat. Cook onion and broccoli stems until softened, 8 to 10 minutes. Add rice and cook, stirring constantly, until rice is translucent, about 1 minute. Stir in broth, half-and-half, and salt and bring to a boil.
4. Reduce heat to medium-low and cook, stirring often, until rice is tender, 20 to 25 minutes. Turn off the heat, stir in Cheddar cheese, cayenne, remaining Parmesan, and broccoli florets.
5. Pour the mixture into prepared baking dish and top with bread crumb mixture. Bake until the sauce is bubbling around the edges and the top is golden brown, about 15 minutes. Cool 5 minutes. Serve.

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GARDEN-FRESH VEGETABLE AND RICE CASSEROLE

By: [Dawn Klinghoffer from First Look, Then Cook](#)

If your garden has produced more vegetables than your refrigerator can hold, Garden-Fresh Vegetable and Rice Casserole is the perfect dish for you. It's one of the best vegetable casserole recipes because you can put in whatever veggies you'd like. The different vegetables make this dish not only colorful but very flavorful as well. The rice also adds extra texture and absorbs the different vegetable flavors to create a hearty side dish that everyone will love.



Ingredients:

- 2 teaspoons olive oil
- 1 medium onion, chopped
- 1 green or red pepper, chopped
- 2 garlic cloves, minced
- 2 zucchini, shredded with skins on
- 2 cups carrots, shredded
- 1 teaspoon salt
- 1 tablespoon fresh dill, chopped
- 1 cup cooked rice
- 1 cup cherry tomatoes, halved
- 1/4 cup Parmesan cheese, plus 2 tablespoons
- 1/2 cup shredded Cheddar cheese
- 1/4 cup bread crumbs
- 2 eggs, slightly beaten

Directions:

1. Preheat oven to 350 degrees F.
2. Heat olive oil in a large saute pan over medium high heat. Add chopped onion and peppers and saute until soft, about 5 minutes. Add garlic and saute 1 minute. Add shredded carrots, zucchini, and salt and cook until soft, about 5 more minutes. Turn off the heat and cool.
3. In a separate bowl, mix together dill, rice, cherry tomatoes, 1/4 cup Parmesan cheese, Cheddar cheese, and bread crumbs. Add cooled vegetables and mix carefully. Add beaten eggs just until combined.
4. Spread mixture into a 10 x 10 glass baking dish covered in cooking spray. Sprinkle the remaining 2 tablespoons of Parmesan cheese over the top. Bake until bubbly for 30 to 45 minutes. Broil for the last couple minutes until nicely browned on top.

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SPECIAL THANKS

THE FOLLOWING BLOGGERS MADE THIS EBOOK POSSIBLE:

[Amy Brinkley from The Blond Cook](#)

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