

CREAMY HAM AND POTATO CASSEROLE

3 c. frozen potatoes O'Brien with onions and peppers (from 28-oz. pkg.)
1½ c. string beans, frozen or from can
1½ c. diced cooked ham
¾ c. milk
2 oz. (½ c.) shredded American cheese
1 (10¾-oz.) can condensed 98% fat-free cream of chicken soup

Heat oven to 375°. Spray an 8-inch square (2-quart) glass baking dish with nonstick cooking spray. In large bowl, combine all ingredients; mix well. Spoon into sprayed baking dish. Bake at 375° for 1 hour or until casserole is bubbly and thoroughly heated. Let stand 5 minutes before serving. Makes 4 (1¼-cup) servings.

COLBY-JACK AND WAGON WHEELS

Casserole:

7 oz. (2 c.) uncooked wagon wheel pasta
¼ c. butter, melted
¼ c. all-purpose flour
1 pt. (2 c.) half-and-half
¼ tsp. seasoned salt
¼ tsp. black pepper
12 oz. (3 c.) shredded Colby-Monterey Jack cheese blend

Topping:

1 T. butter, melted
⅓ c. bread crumbs

Cook pasta as directed on package; drain and return to saucepan. Meanwhile, heat oven to 350°. Spray 12 x 8-inch 2-quart glass baking dish with nonstick cooking spray. Melt ¼ cup butter, stir in flour. Cook until mixture is smooth and bubbly. Gradually add half-and-half, stirring constantly until mixture boils and thickens. Stir in seasoned salt and black pepper. Add cooked pasta; toss to coat. Spread ⅓ of pasta mixture evenly in sprayed baking dish. Sprinkle with 1-cup cheese; repeat layers. Combine topping ingredients; mix well. Sprinkle over top of casserole. Bake for 30 to 35 minutes or until casserole is bubbly and topping is golden brown. Makes 6 (1-cup) servings.