

17 Slow Cooker Casserole Recipe Classics



ALLFREESLOWCOOKERRECIPES 

17 Slow Cooker Casserole Recipe Classics

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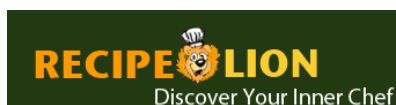
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17 Slow Cooker Casserole Recipe Classics

Letter from the Editor

Dear Slow Cooking Enthusiast:

One can make a variety of casserole recipes using a slow cooker. In some ways, slow cooker casseroles are easier to cook than oven-made casseroles, because you don't need to attend to a fast-cooking oven. You can prep your ingredients and let them cook while you go about your day. On [AllFreeSlowCookerRecipes.com](http://www.AllFreeSlowCookerRecipes.com), we've got a tasty collection of slow cooker casserole recipes. We've rounded up some of our best slow cooker casserole recipes in this free eCookbook, *17 Slow Cooker Casserole Recipe Classics*.

This eCookbook is full of delicious and easy slow cooker casserole recipes. Inside, you'll find some of our best slow cooker casserole recipes, such as our slow cooker beef casseroles (p.7). If you like easy chicken dinners, check out our slow cooker chicken casseroles chapter (p. 18). Be sure to sample our meatless low cooker casseroles too (p.28). This free eCookbook, *17 Slow Cooker Casserole Recipe Classics*, is a handy guide for those who love making slow cooker meals!

For more excellent slow cooker recipes, be sure to visit [AllFreeSlowCookerRecipes.com](http://www.AllFreeSlowCookerRecipes.com). While you're there, subscribe to AllFreeSlowCookerRecipes' free [The Slow Cooker Chronicle](#) newsletter to get free recipes delivered to your inbox every week.

Slow and Steady Wins in Taste!

Sincerely,

Blair Chavis, Editor, AllFreeSlowCookerRecipes

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Read blog articles about our recipes at RecipeLionBlog.com

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SLOW COOKER BEEF CASSEROLES

SO CHEESY LASAGNA

BY: [BRANDIE FROM THE COUNTRY COOK](#)



So Cheesy Lasagna is a slow cooker recipe for lasagna that you won't forget! Packed with ground beef, cherry tomatoes, three types of cheese, and more this gooey lasagna is out of this world!

COOKING TIME: 6 HRS

INGREDIENTS

- 1 pound ground beef
- 1 small onion, finely diced
- 1 tablespoon garlic, minced
- 1 jar (26-ounce) spaghetti sauce
- 1 cup water
- 1 cup cherry tomatoes, halved (optional)
- 1 (15-ounce) container small curd cottage cheese
- 2 cups shredded mozzarella cheese, divided
- ½ cup grated Parmesan cheese, divided
- 1 egg
- 2 tablespoons fresh parsley, chopped (optional)
- 1 teaspoon pepper
- lasagna noodles, uncooked
- salt, to taste

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INSTRUCTIONS

1. Brown and crumble ground beef in a large skillet. (You need a larger skillet for this because you'll be adding the spaghetti sauce and water to it later).
2. Then add in onion and garlic and cook for additional 1 to 2 minutes. Author suggests seasoning the beef mixture with a little salt at this point too.
3. Drain excess grease from beef. And put back into skillet.
4. Pour in spaghetti sauce, water and cherry tomatoes (if using).
5. Give it all a good stir (you can turn the heat off at this point).
6. Give it a taste test, add additional salt if necessary.
7. In a separate bowl, mix together cottage cheese, 1 ½ cups mozzarella cheese, 2 tablespoons Parmesan cheese, egg, pepper and chopped parsley. (Put your remaining cheeses back in the fridge, you'll be using those as a topping later)
8. Spray slow cooker with non-stick cooking spray.
9. Scoop approximately 1 cup of meat sauce into bottom of slow cooker.
10. Top with one layer of uncooked lasagna noodles. (Just do your best to break them up to fit into your slow cooker.)
11. Next top with a layer of cheese mixture.
12. Keep adding layers, ending with meat sauce. (Author was able to get 3 layers in her 5-quart slow cooker.)
13. Put the lid on and cook on low for 4 to 6 hours. (It took exactly 4 hours in author's slow cooker). (You want most of the liquid to be absorbed and noodles should be soft.)
14. When it is finished cooking, add remaining cheeses.
15. Put the lid back on for about 10 to 15 more minutes until cheese is melted.
16. Slice and serve it up with a crisp salad and some garlic bread.

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SLOW COOKER BEEF CASSEROLES

SLOW COOKER MACARONI AND BEEF

BY: [STEPHANIE O'DEA](#) (AUTHOR OF THE MAKE IT FAST, COOK IT SLOW COOKBOOKS AND TOTALLY TOGETHER: SHORTCUTS TO AN ORGANIZED LIFE)



Slow Cooker Macaroni and Beef is one of those easy, classic ground beef slow cooker recipes that's great to whip up any time of year. Made with elbow macaroni, cheddar cheese, and bacon for an added flair, you kids will love it too!

SERVES: 6

COOKING TIME: 8 HRS

INGREDIENTS

- 1 pound lean ground beef, browned and drained
- 5 bacon strips, diced
- 1 large onion, diced
- 1 green bell pepper, seeded and diced
- 1 (14.5-ounce) can diced tomatoes – any flavor, or plain
- 1 can water (empty tomato can)
- 6 garlic cloves, chopped
- 1 (26-ounce) jar prepared pasta sauce
- 1 (16-ounce) package elbow macaroni
- 1 cup shredded Cheddar cheese (optional)

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INSTRUCTIONS

1. Use a 6-quart slow cooker.
2. In a large skillet, brown the beef, bacon and onion all together until the meat is no longer pink.
3. Drain well and plop into your slow cooker.
4. Add everything else into the pot except for the pasta and cheese. Stir to combine.
5. Cover and cook on low for 6 to 8 hours, or high for about 4.
6. Stir in the raw pasta and cook on high for approximately 30 minutes, or until pasta is bite-tender.
7. Serve in a wide-mouthed bowl with a handful of cheese on each serving.

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SLOW COOKER BEEF CASSEROLES

COWBOY CASSEROLE FOR SLOW COOKER

BY: [AMANDA FROM AMANDA'S COOKIN'](#)



Cowboy Casserole for Slow Cooker is a hearty and simple cowboy casserole recipe, that's sure to satisfy all appetites--large and small! Made with beef, potatoes and some other easy fixin's, this is some satisfying grub!

PREP TIME: 20 MIN

COOKING TIME: 8 HRS

INGREDIENTS

- 1 onion, chopped
- 1 ½ pounds ground chuck, browned and drained
- 6 medium potatoes, sliced
- 1 can red beans
- 1 can tomatoes mixed with 2 tablespoons flour or
- 1 can tomato soup
- salt, pepper and garlic to taste

INSTRUCTIONS

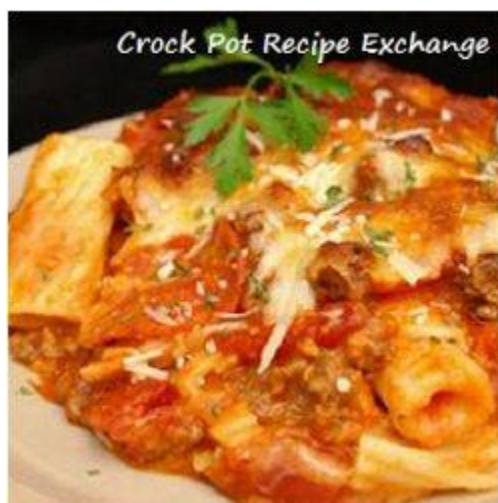
1. Put chopped onion in the bottom of the slow cooker.
2. Layer with browned ground beef, sliced potatoes and beans.
3. Spread tomatoes or soup over all.
4. Sprinkle with seasonings as desired.
5. Cover and cook on LOW for 7 to 9 hours.

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SLOW COOKER BEEF CASSEROLES

EASY PIZZA CASSEROLE

BY: [CROCK POT RECIPE EXCHANGE](#)



Easy Pizza Casserole is one of those slow cooker casserole recipes that both kids and adults will love. This slow cooker casserole has all the flavors of pizza, but it's made with pasta instead. This dish also packed with meat toppings, including Italian sausage, ground beef and pepperoni. It's a savory delight!

COOKING TIME: 4 HRS

INGREDIENTS

- 1 pound of ground Italian sausage, browned and drained
- ½ pound of ground beef, browned and drained
- ½ large white onion, chopped
- 1 (8-ounce) box of short pasta (rigatoni, penne or ziti), cooked (but undercooked slightly)
- 3 (14-ounce) jars of pizza sauce
- 2 teaspoons of Italian seasoning
- 2 cloves garlic, chopped
- 1 (8-ounce) package of sliced pepperoni, placed between paper towels and microwaved for a few seconds to remove all the grease
- 16 ounces of shredded mozzarella cheese

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INSTRUCTIONS

1. In a large bowl mix all ingredients together except for the mozzarella cheese.
2. Spray the inside of a 4- to 6-quart slow cooker with non-stick spray.
3. Layer the mixture alternately with the shredded mozzarella cheese (author did three layers, ending with the cheese on top).
4. Cover and cook on LOW for 3 ½ to 4 hours. If cooked for longer than 4 hours or on HIGH it might burn.
5. Serve with your favorite breadsticks and a side salad.

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SLOW COOKER BEEF CASSEROLES

BEEF CHOW MEIN CASSEROLE

BY: [KAREN FROM 365 DAYS OF SLOW COOKING](#)



Transform your favorite takeout dish into one of the most creative slow cooker casserole recipes with this recipe for Beef Chow Mein Casserole. The recipe has a surprise ingredient: ground beef!

COOKING TIME: 4 HRS

INGREDIENTS

- 1 pound lean hamburger meat
- ¾ cup rice
- 2 medium onions
- 1 cup chopped celery
- 1 ½ cup water
- 1 can cream of chicken soup
- 1 can cream of mushroom soup
- ¼ cup soy sauce
- ¼ can water
- chow mein noodles

INSTRUCTIONS

1. Bring 1 ½ cups water to boil and add rice. Cook until done.
2. Brown hamburger, onion and celery.
3. Add chicken soup, mushroom soup, soy sauce and water to the cooked rice.
4. Pour into slow cooker and cook for 3 to 4 hours.
5. Sprinkle chow mein noodles on top when serving.

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SLOW COOKER BEEF CASSEROLES

CHEESE STUFFED CABBAGE ROLLS

BY: [STEPHANIE O'DEA](#) (AUTHOR OF THE MAKE IT FAST, COOK IT SLOW COOKBOOKS AND TOTALLY TOGETHER: SHORTCUTS TO AN ORGANIZED LIFE)



This recipe for Cheese Stuffed Cabbage Rolls is a hearty stuffed cabbage rolls recipe. You'll love this ground beef and rice stuffed cabbage rolls recipe that also incorporates savory Parmesan cheese. Substitute ground turkey for a leaner meal.

COOKING TIME: 8 HRS

INGREDIENTS

- 1 head of cabbage
- 1 egg
- 1 (8-ounce) can tomato sauce
- ½ cup uncooked (brown) rice
- 1 envelope onion soup mix
- 1 pound lean ground beef or turkey
- 1/3 cup shredded Parmesan cheese
- 2 cups (see *Instructions note) regular V8 juice

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INSTRUCTIONS

1. Core your cabbage.
2. Very carefully, peel off large cabbage leaves (8 to 12, author used 8) and wash them.
3. Lightly steam the cabbage leaves to wilt them enough to handle. (Author put the leaves in a covered casserole dish and microwaved on high for 2 minutes. They were perfect.)
4. In a mixing bowl, combine the ground meat, raw rice, the egg, the onion soup mix, the cheese, and the can of tomato sauce. Mix well---the mixture will be like very gloppy meatloaf.
5. Using a spoon, scoop about 1/3 of a cup of mixture into each cabbage leaf and roll or fold.
6. Put the stuffed cabbage leaves into the bottom of your slow cooker, seam side down. (If your cabbage has a bunch of nice leaves, use them all. It's okay to stack the rolls on top of each other in the slow cooker.)
7. *Top with 2 cups of V8 Juice. (Author used 2 cups of juice because she made 8 rolls. If you are using more rolls, use another cup of juice. The original recipe called for an entire 46-ounce bottle of V8 which is a lot. Author didn't want to use that much, and did not fully submerge her cabbage rolls. They steamed and cooked fine in less juice.)
8. Cover slow cooker and cook on low for 6 to 8 hours. (Author's cooked for exactly 6 hours, and the meat was cooked and the rice was tender. That's what you're looking for.)

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SLOW COOKER BEEF CASSEROLES

MEXICAN PASTA

BY: [HOPE FROM A BUSY MOM'S SLOW COOKER ADVENTURES](#)



Mexican Pasta is one of those ground beef slow cooker recipes that turns slow cooker Mexican recipes on their heads! A tasty pasta dish with Mexican flavors, this recipe is made with ground beef, salsa, re-fried beans and more!

COOKING TIME: 6 HRS 15 MIN

INGREDIENTS

- 1 pound ground sirloin, cooked with salt and pepper
- 1 small onion, chopped
- 1 (16-ounce) jar picante salsa
- 1 (16-ounce) can refried beans
- 2 ½ cups water
- 1 teaspoon salt
- 2 teaspoons chili powder
- 2 teaspoons garlic powder
- 8 ounces Monterey Jack cheese, shredded
- ½ pound shell pasta, uncooked
- scallions and sour cream for garnish

INSTRUCTIONS

1. Spray your slow cooker insert with non-stick spray.
2. In the slow cooker liner combine the ground sirloin, onion, salsa, beans, water, salt, chili powder and garlic powder.
3. Cook on LOW for 6 hours.
4. Add the shredded cheese and the pasta. Stir.
5. Cook on HIGH for 15 minutes. Serve with sour cream and scallions as you wish.

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SLOW COOKER CHICKEN CASSEROLES

THRIFTY CHICKEN STROGANOFF

BY: [KAREN FROM 365 DAYS OF SLOW COOKING](#)



Free slow cooker chicken recipes like Thrifty Chicken Stroganoff are a great way to incorporate new flavors into everyday cooking. Keep your meals healthy, balanced and cheap with slow cooker chicken recipes like this delicious spin on a Russian classic.

SERVES: 4

COOKING TIME: 6 HRS

INGREDIENTS

- 1 [Flavorseal Homestyle Gravy Liner](#)
- 1 ½ pounds boneless, skinless chicken thighs, frozen
- 1 small onion, diced
- 1 tablespoon tomato paste
- 1 tablespoon water
- 2 cups water
- 8 ounces sliced mushrooms
- ½ cup sour cream
- 1 tablespoon flour

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INSTRUCTIONS

1. Unfold liner and place into slow cooker.
2. In a microwave-safe bowl combine the onion, tomato paste and 1 tablespoon of water.
3. Microwave for 5 minutes, stirring every couple of minutes.
4. Place chicken in bottom of liner. Top with onion mixture and mushrooms. Pour water into liner making sure to wet all sides of the seasoned liner. Swish the water around and really get all sides of the liner moistened.
5. Tie up the bag with some string.
6. Cover and cook on LOW for 4 to 6 hours.
7. Carefully untie the bag. Remove chicken and shred it. Add back into the slow cooker.
8. Mix the flour into the sour cream and then stir it into the slow cooker. Cook on HIGH with the lid off for another 30 minutes or so.
9. Serve chicken and sauce over egg noodles.

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SLOW COOKER CHICKEN CASSEROLES

AMISH STYLE CHICKEN AND NOODLES

BY: [STOCKPILING MOMS](#)



Amish Style Chicken and Noodles is one of those slow cooker chicken recipes that are perfect if you're looking for a convenient, one-pot meal. This wholesome recipe includes chicken breast, chicken gravy, two types of soup, and Amish noodles.

INGREDIENTS

- 2 medium split chicken breasts
- 1 large jar of Heinz Homestyle Chicken Gravy
- 1 can of cream of celery soup
- 1 can of cream of chicken soup
- 1 bag of Amish noodles or whatever thick noodles you prefer
- salt, to taste
- water

INSTRUCTIONS

1. Place chicken in slow cooker on low with 2 ½ cups of water overnight. (8 to 10 hours).
2. In the morning, turn slow cooker off and remove chicken. (Make sure the top of the chicken is golden.)
3. When the chicken is cool, debone and tear in pieces. (You can place chicken in refrigerator until ready to prep for dinner.)
4. 1 ½ hours before dinner, put cream of celery soup, cream of chicken soup, 2 cups water, ½ the jar of Heinz Homestyle Chicken Gravy, cover, and turn the slow cooker on LOW.
5. Cook your noodles until tender.
6. Add chicken and noodles to the slow cooker and stir carefully. All the chicken and noodles should be mixed well with ingredients in the slow cooker.
7. Cover the contents with the other half of the Heinz Homestyle Chicken Gravy.
8. Replace slow cooker lid and cook on LOW for remaining time (of the 1 ½ hours).
9. When serving salt to taste.

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SLOW COOKER CHICKEN CASSEROLES

CHEESY CHICKEN TATER TOT CASSEROLE

BY: [BRANDIE FROM THE COUNTRY COOK](#)



Among slow cooker casserole recipes, this recipe for Cheesy Chicken Tater Tot Casserole is sure to become a family favorite. This one-pot meal is made with tater tots, bacon, skinless chicken breasts, cheese and just a few other simple ingredients. Let it cook for 4 to 6 hours, and voila: the best dinner around.

COOKING TIME: 6 HRS

INGREDIENTS

- 1 (32-ounce) bag frozen tater tots
- 1 (3-ounce) bag bacon pieces
- 1 pound boneless, skinless chicken breasts, diced
- 2 cups shredded Cheddar cheese
- $\frac{3}{4}$ cup milk
- salt and pepper, to taste

INSTRUCTIONS

1. Spray slow cooker with nonstick cooking spray.
2. Layer half of the frozen tater tots on the bottom of the slow cooker.
3. Sprinkle with $\frac{1}{3}$ of the bacon pieces.
4. Now top with $\frac{1}{3}$ of the shredded cheese.
5. Add diced chicken on top. Season with salt and pepper.
6. Now add $\frac{1}{3}$ of the bacon pieces and another $\frac{1}{3}$ of shredded cheese.
7. Put the rest of the frozen tater tots on top.
8. Finish with the remaining $\frac{1}{3}$ cheddar cheese and remaining $\frac{1}{3}$ of bacon pieces.
9. Pour $\frac{3}{4}$ cup milk all over the top.
10. Cover and cook on low for about 4 to 6 hours.
11. Serve with your favorite veggies and a fresh, green salad.

17 Slow Cooker Casserole Recipe Classics

NOTES

1. Author used bacon pieces, but you can feel free to use the bacon you enjoy. You can fry bacon and use leftovers for this or sandwiches. Microwaved bacon works just fine too.
2. Some slow cookers run at different temperatures. If you are using an older slow cooker (older than about 6 years old), your cooking time may take longer. Newer models run a bit hotter so keep an eye on this around the 4 hour mark. You want to make sure the chicken is cooked thoroughly (to 165 degrees F).

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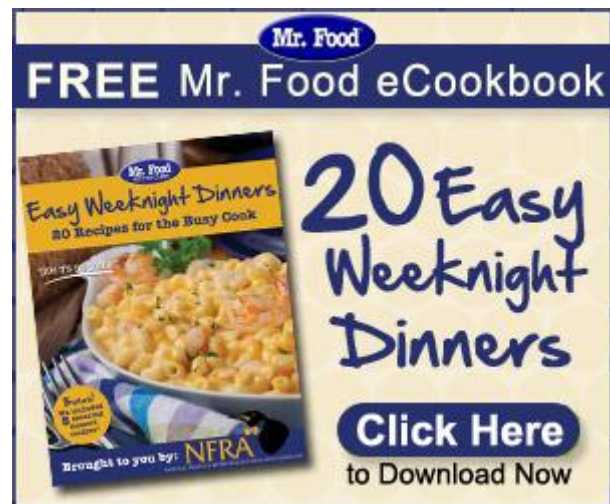
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SLOW COOKER CHICKEN CASSEROLES

CHICKEN & HERB DUMPLINGS

BY: [CAMPBELL'S KITCHEN](#)



Chicken Noodle Stew is a heartier, creamier take on classic slow cooker chicken noodle soup. If you'd like your chicken soup to serve as a satisfying, filling meal all on its own, this recipe is a great option. As with many slow cooker stew recipes, this stew is packed with hearty mixed veggies, egg noodles, cream of chicken soup, chicken breasts and more.

SERVES: 8

PREPARATION TIME: 20 MIN

COOKING TIME: 8 HRS

INGREDIENTS

- 2 ½ pounds skinless, boneless chicken breasts and/or thighs, cut into 1-inch pieces
- 5 medium carrots, peeled and cut into 1-inch pieces (about 2 ½ cups)
- 4 stalks celery, cut into 1-inch pieces (about 2 cups)
- 2 cups frozen whole kernel corn
- 3 ½ cups Swanson Chicken Broth or Swanson Chicken Stock
- ¼ teaspoon ground black pepper
- ¼ cup all-purpose flour
- ½ cup water
- 2 cups Bisquick or other all-purpose baking mix
- 2/3 cup milk
- 1 tablespoon chopped fresh rosemary leaves or 1 teaspoon dried rosemary leaves, crushed

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INSTRUCTIONS

1. Stir the chicken, carrots, celery, corn, broth and black pepper in a 6-quart slow cooker.
2. Cover and cook on LOW for 7 to 8 hours or until the chicken is cooked through.
3. Stir the flour and water in a small bowl until the mixture is smooth. Stir the flour mixture in the cooker. Increase the heat to HIGH. Cover and cook for 5 minutes or until the mixture boils and thickens.
4. Stir the baking mix, milk and rosemary in a medium bowl. Drop the batter by rounded tablespoonful's over the chicken mixture. Tilt the lid to vent and cook on HIGH for 40 minutes or until the dumplings are cooked in the center.

NOTES

1. Time-Saving Tip: The chicken mixture may also be cooked on HIGH for 4 to 5 hours.
2. Recipe Note: Leaving the lid slightly ajar while the dumplings are cooking prevents condensation from dripping onto the dumplings.
3. Ingredient Note: This recipe was created with 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.

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SLOW COOKER CHICKEN CASSEROLES

ELEGANT AND EASY CHICKEN CORDON BLEU

BY: [JONNA FROM GET OFF YOUR BUTT AND BAKE](#)



If you're looking for slow cooker chicken recipes that are suitable for company or just a special weeknight treat, this recipe for Elegant and Easy Chicken Cordon Bleu made in your slow cooker is fabulous! This rich, French, classic dish includes chicken breasts, cheese, ham, butter and more.

COOKING TIME: 6 HRS

INGREDIENTS – CHICKEN CORDON BLEU

- 4 to 6 boneless, skinless chicken breasts
- 4 to 6 slices Swiss or provolone cheese
- 4 to 6 thin slices smoked ham
- ¼ to ½ cup all-purpose flour to shake the chicken in

INGREDIENTS – HOMEMADE SAUCE

- 1 cup milk
- 1 cup whipping cream
- 1 cup chicken broth
- 1 ½ cups Cheddar, Swiss or Colby cheese-grated
- ½ cup of grated Parmesan cheese (optional)
- 2 tablespoons butter (or use 1 tablespoon butter and 1 tablespoon bacon grease – more is needed)
- 2 heaping tablespoons flour
- ½ teaspoon onion powder or use sautéed onions instead
- ½ teaspoon pepper
- 1 teaspoon salt
- ¼ to ½ teaspoons red pepper flakes (optional)
- 2 teaspoons white granulated sugar

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INSTRUCTIONS

1. Place chicken breasts between sheets of plastic wrap. Using a mallet, pound each chicken breast to ¼-inch thickness. If you don't have a mallet, a can of vegetables work well.
2. Season each piece of chicken with salt and pepper.
3. Place 1 cheese slice and 1 ham slice on each breast.
4. Roll up each breast (tucking loose ends in if necessary) and using a toothpick, secure the ends.
5. Dredge each in flour & shake off any excess.
6. In a skillet, add a few tablespoons of oil and turn your heat to med/high. When the oil is hot, carefully place your chicken rolls in the skillet and brown both sides of the chicken until nice and golden brown.

INSTRUCTIONS FOR SAUCE

1. Over medium heat, melt butter and add the salt, pepper, pepper flakes, onion powder and the sugar. Whisk together.
2. Add the flour, and stir quickly until the roux is bubbly and smooth.
3. Add the broth, cream, and milk and continue whisking over medium heat until it has thickened – about 10 minutes.
4. Turn heat to low. Add the grated cheeses (Cheddar, Colby, Swiss and Parmesan). Stir well until nice and smooth and creamy.
5. Pour the sauce over top the browned chicken in the slow cooker and cover with a lid.
CAUTION: Every slow cooker cooks differently!
6. When the chicken is fork-tender, and falls apart easily it is done.
7. Approximate cooking time: Heat on LOW for 5 to 6 hours or on HIGH for 3 to 4 hours. Stir sauce in slow cooker occasionally. (Author's slow cooker gets really hot around the edges)

NOTES

1. Author added Colby to her sauce, but placed Swiss inside the chicken. If the sauce seems a bit too thick after all the cheese has been added, simply add a bit of chicken broth or milk and stir well. This sauce should not be as thick as pancake batter. You will want it a bit thinner. If you want additional seasonings add them now.
2. You can also bake this in the oven: 9×13 inch glass baking dish. Cover the chicken with foil, and bake in a preheated 350 degree F oven for about 60 minutes or until chicken is fork tender. Cooking time will also depend on the thickness of your chicken breast rolls. When it pulls apart easily with a fork, it's ready and tender.
3. Author didn't care for cream of chicken or mushroom canned soups, but you can also use 2 cans of soup and 1 can of milk together to take the place of the homemade sauce.

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MEATLESS SLOW COOKER CASSEROLES

SLOW COOKER EGGPLANT PARMESAN

BY: [HOPE FROM A BUSY MOM'S SLOW COOKER ADVENTURES](#)



Easy casserole recipes like this recipe for Slow Cooker Eggplant Parmesan make it possible to make your favorite Italian dish in your slow cooker! Don't bother eating out, try this easy dish!

COOKING TIME: 5 HRS

INGREDIENTS

- 2 large eggplants
- $\frac{3}{4}$ -1 cup mozzarella cheese
- 1 jar marinara sauce
- 2 eggs, beaten
- 1 $\frac{1}{2}$ -2 cups Italian bread crumbs
- salt, pepper and basil, to taste
- pasta to serve under Eggplant Parmesan
- non-stick spray

INSTRUCTIONS

1. Peel each eggplant and then slice into $\frac{1}{2}$ -inch thick slices.
2. Salt each side of each piece of eggplant and set in a casserole dish to "sweat" out the moisture for 30 minutes.
3. After 30 minutes, pat each piece of eggplant dry with paper towel.
4. Spray your slow cooker insert.
5. Dip 3 to 4 pieces of eggplant into the eggs and then into the bread crumbs.
6. Make a layer on the bottom of the slow cooker insert, then spread some of the marinara on top and then sprinkle some of the mozzarella. Sprinkle pepper and basil on top as well.
7. Create 2 to 3 more layers this way and end with the mozzarella, pepper and basil on top.
8. Cook on LOW for 4 to 5 hours. Serve with pasta and extra marinara sauce if desired. Serve with sour cream and cheese, if desired.

17 Slow Cooker Casserole Recipe Classics

MEATLESS SLOW COOKER CASSEROLES

SLOW COOKER MUSHROOM STROGANOFF

BY: [BECCA FROM AMUSE YOUR BOUCHE](#)



Enjoy stroganoff vegetarian-style with this vegetarian stroganoff recipe for Slow Cooker Mushroom Stroganoff. This easy dish is packed with flavor from mushrooms, onion, seasoning and more.

SERVES: 3

COOKING TIME: 4 HRS

INGREDIENTS

- 1 ½ cups mushrooms, sliced
- 1 onion, diced
- 1 tablespoon butter
- 1 stock cube, made up in 2 ½ cups hot water
- 2 tablespoons tomato ketchup
- 3 teaspoons paprika
- 3 cloves garlic, thinly sliced
- 4 tablespoons sour cream (heaped)
- handful fresh parsley, chopped

17 Slow Cooker Casserole Recipe Classics

INSTRUCTIONS

1. In a large pan, melt the butter and gently cook the onion and mushroom for 5 to 10 minutes, until they are slightly softened and beginning to shrink in size, but are still not yet fully cooked.
2. Transfer these to the slow cooker, and add the stock, ketchup, paprika and sliced garlic.
3. Cook on high for 4 hours.
4. When cooked, stir in the sour cream and chopped parsley.
5. If you would like it to be thicker, just transfer it to a saucepan and simmer for 10 minutes to reduce it slightly.
6. Serve with pasta or rice.

17 Slow Cooker Casserole Recipe Classics

MEATLESS SLOW COOKER CASSEROLES

SLOW COOKER VEGETARIAN LASAGNA

BY: [HOPE FROM A BUSY MOM'S SLOW COOKER ADVENTURES](#)



Some slow cooker vegetarian pasta recipes come out like mush. This one absolutely does NOT. Filled with fresh ricotta cheese and vegetables like zucchini and spinach, this Slow Cooker Vegetarian Lasagna really holds the crunch of the veggies.

INGREDIENTS

- ½ to ¾ box of lasagna noodles
- 1 cup chopped zucchini
- 1 cup chopped yellow squash
- 1 (10-ounce) package frozen chopped spinach, thawed and drained
- 1 cup skim ricotta cheese
- 2 to 3 cups shredded mozzarella cheese

INGREDIENTS - SAUCE

- 1 tablespoon olive oil
- 1 medium onion, chopped
- 1 (28-ounce) can crushed tomatoes
- 1 (15-ounce) can tomato sauce
- 1 (14 ½ -ounce) can diced tomatoes
- 2 teaspoons Italian seasoning
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- salt and pepper, to taste

17 Slow Cooker Casserole Recipe Classics

INSTRUCTIONS

1. Use a 7-quart slow cooker.
2. Start your sauce first, by cooking your onions in the olive oil until they are translucent.
3. Add the crushed tomatoes, tomato sauce, and spices. Let it simmer while you chop your veggies and prepare the ricotta/mozzarella mix.
4. Mix together the ricotta and 1 ½ cups of mozzarella cheese.
5. Spray your insert with non-stick spray.
6. Ladle about a little less than 1/3 of your pasta sauce on the bottom of the slow cooker insert.
7. Cover the bottom of the insert with lasagna noodles.
8. Add a layer of HALF of your ricotta mixture. (Author said she found it easiest to spoon it on top of the noodles in a square pattern. She then used the back of her spoon to gently nudge it and spread it out over the noodles.)
9. Next spread half of your spinach, half your zucchini and half your yellow squash over the cheese mixture.
10. Ladle about 1/3 of your pasta sauce on top.
11. Add another layer of lasagna noodles.
12. Add another layer of the remaining ricotta mixture.
13. Add another layer of the veggies.
14. Top with almost all of the rest of your sauce. Reserve a couple ladles full for the top.
15. Add one last layer of lasagna noodles and spread the remaining sauce over the top.
16. Cook on HIGH for 2 hours or on LOW for 3 to 4 hours.
17. A ½ hour before serving, sprinkle the top with 1 to 2 cups of mozzarella cheese.
18. Leave the lid off!

17 Slow Cooker Casserole Recipe Classics

BONUS SLOW COOKER CASSEROLE

SLOW COOKER PIZZA PASTA

BY: [ANGELA FROM BIG BEAR'S WIFE](#)



Slow Cooker Pizza Pasta is a hearty and easy pizza pasta casserole recipe, made with all the ingredients of your favorite pizza--except it has macaroni noodles! This kid-friendly dish will wow adults too. It's a simple slow cooker pasta recipe for a weeknight meal.

SERVES: 8

INGREDIENTS

- 2 (26-ounce) cans tomato soup
- 2 (8-ounce) boxes elbow macaroni
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/8 teaspoon salt
- 1/4 teaspoon pepper
- 40 pepperonis, chopped
- 1/2 cup mushrooms, chopped
- 1 to 2 tablespoons butter
- 1/2 cup Cheddar cheese
- 1/2 cup mozzarella cheese

17 Slow Cooker Casserole Recipe Classics

INSTRUCTIONS:

1. Melt the butter in a medium saucepan. Add mushrooms and cook until tender.
2. Bring a large stock pot of water to a boil. Add a little salt.
3. Add pasta and cook 10 to 12 minutes or until almost done. Drain and set aside.
4. If using a slow cooker, add the following to into the bowl of the slow cooker; if you're going to simmer this pasta on the stove top add the following to a large stock pot. (Set slow cooker or pot to LOW.)
5. Add the tomato soup, garlic, onion powder, salt and pepper to the bowl of slow cooker or to a large stock pot.
6. Mix in the chopped pepperoni (and mushrooms if making mushroom pizza pasta). Mix in the cooked pasta.
7. Stir in cheese and parsley.
8. Let simmer for 1 to 2 hours or until the sauce is thick and hot.

17 Slow Cooker Casserole Recipe Classics

THANK YOU

THE FOLLOWING BLOGGERS & COMPANIES MADE THIS ECOOKBOOK POSSIBLE:



Karen from [365 Days of Slow Cooking](#)



Stephanie from [A Year of Slow Cooking](#)

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