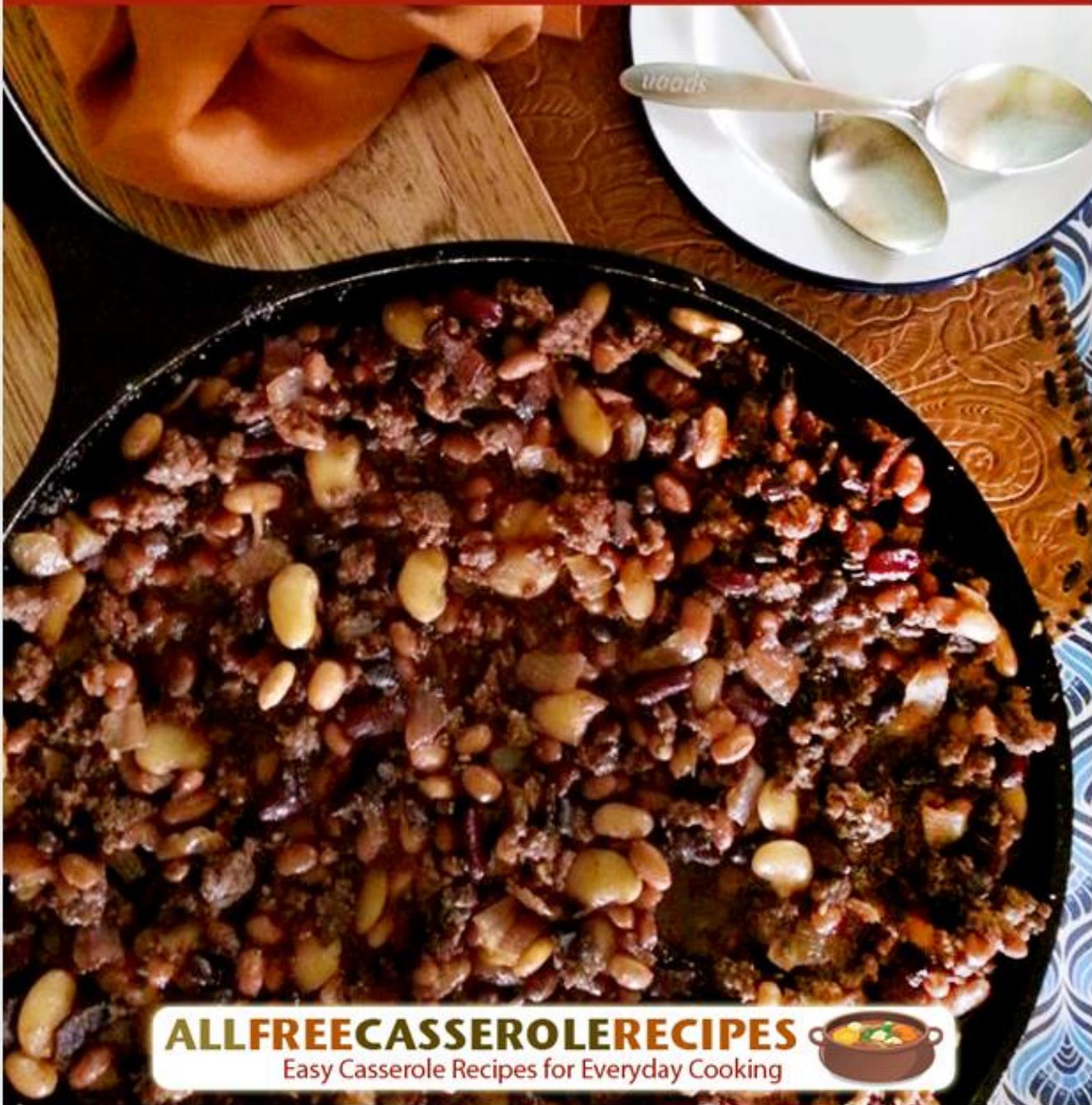


14 Slow Cooker Casseroles



ALL FREE CASSEROLE RECIPES

Easy Casserole Recipes for Everyday Cooking



14 Slow Cooker Casseroles

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14 Slow Cooker Casseroles

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14 Slow Cooker Casseroles

Letter from the Editor

Dear Casserole Cookers,

Slow Cooker recipes are unlike any other. Pile all your dinner ingredients in a slow cooker before you go to work and when you get home, a delicious meal will be ready and waiting. You can't do that with your oven. Slow cooker recipes are fun and convenient, even if you don't have a hectic schedule to worry about. That's why we're excited about this particular eCookbook, *14 Slow Cooker Casseroles*.

Get ready to enjoy your slow cooker in new ways. Not only can it create a delicious dinner, but it can also create terrific breakfasts and decadent desserts. You can really do it all in your slow cooker. Our eCookbook, *14 Slow Cooker Casseroles*, begins with a breakfast chapter. Your breakfast will cook while you sleep, and you'll wake to a meal that's ready to be served. Wouldn't you like to wake up to a Slow Cooker Strawberry French Toast Casserole (p. 6)? The next few chapters take us through dinner. From pasta dishes and Mexican casseroles, to other mighty meals, you'll want to make all of your dinners in the slow cooker from now on. Last but not least is the dessert chapter. Did you know you can make cake in the slow cooker? You sure can. Don't miss Slow Cooker Brownie Pudding Cake (p. 19). With a variety of slow cooker recipes, you're bound to find a new favorite recipe in the *14 Slow Cooker Casseroles* eCookbook.

For more great casserole recipes, be sure to visit [AllFreeCasseroleRecipes.com](http://www.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,

Emily Racette, Editor, AllFreeCasseroleRecipes

<http://www.allfreecasserolerecipes.com>

Read blog articles about our recipes at RecipeChatter.com.

14 Slow Cooker Casseroles

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SLOW COOKER BREAKFAST CASSEROLES

[SLOW COOKER STRAWBERRY FRENCH TOAST CASSEROLE](#)

BY: [KAREN PETERSEN FROM 350 DAYS OF SLOW COOKING](#)

Simple Slow Cooker Strawberry French Toast Casserole is a sweet breakfast treat that will make everyone happy. A strawberry jam adds extra flavor. With all of the sweetness in this dish, you won't even need to use syrup.



Ingredients:

10 slices of bread, cubed and toasted
1 cup evaporated milk
1/2 cup flour
1 teaspoon vanilla
6 eggs
1/2 cup strawberry jam
Powdered sugar
Cinnamon

Directions:

1. Line your slow cooker with a foil collar (see instructions below). Then spray inside of slow cooker with nonstick cooking spray.
2. Place bread cubes in the slow cooker.
3. In a large bowl, whisk together flour, milk, vanilla, eggs and strawberry jam. Pour over the top of the bread. Press down bread to submerge in the liquid.
4. Cover and cook on LOW for 3 hours.
5. Sprinkle with cinnamon and sugar and serve.

*Foil Collar: Layer and fold sheets of heavy duty foil until you have a six layered foil rectangle. Press the collar into the back side of the slow cooker insert; the food will help hold the collar in place during cooking.

SLOW COOKER BREAKFAST CASSEROLES

AUTUMN FRENCH TOAST SLOW COOKER CASSEROLE

BY: [MANDY DAWSON FROM IN MANDY LAND](#)

Fall is the perfect season to experiment with flavors like cinnamon, nutmeg, and ginger. Autumn French Toast Slow Cooker Casserole has all those flavors and more. This French toast recipe is one that you will want to make again and again. You can put it together at night, and let it cook while you are sleeping.



Ingredients:

1 loaf bread, torn into bite-sized pieces
1 dozen eggs
4 cups milk
1 tablespoon vanilla
1 tablespoon cinnamon
1/2 teaspoon cloves
1/2 teaspoon ginger
1/2 teaspoon nutmeg
2 apples, diced (optional)
1 cup walnuts, chopped (optional)

Topping:

1 cup butter
1 cup brown sugar
1/2 cup apple juice
1/4 cup caramel liqueur (optional)

Directions:

1. Dump bread in slow cooker.
2. Mix eggs, milk, vanilla, and spices. Pour over the bread.
3. Top with apples and walnuts.
4. Cook on low for eight hours. The sides of the casserole should be a golden brown and the eggs should be cooked.
5. Just before serving, melt the butter in a sauce pan. Add brown sugar and cook until smooth, stirring with a whisk. Add the apple juice and liqueur and simmer for two or three minutes.
6. Pour over the top of the cooked French toast.

SLOW COOKER BREAKFAST CASSEROLES

SLOW COOKER SPINACH, MUSHROOM, AND PEPPER CASSEROLE

BY: [KAREN PETERSEN FROM 350 DAYS OF SLOW COOKING](#)

Spinach, Mushroom, and Pepper Breakfast Casserole is perfect for breakfast as well as brinner (breakfast for dinner). This slow cooker breakfast casserole has so many layers of flavor that each bite will be just as delicious as the last.



Ingredients:

4 cups cooked cubed potatoes	1/2 teaspoon garlic powder
1 cup sliced mushrooms	1 teaspoon ground mustard
1 to 2 cups fresh spinach leaves	1 to 2 tablespoons Thrive freeze-dried onions
1 pound breakfast sausage, cooked and drained (can substitute cubed ham or bacon)	Handful of Thrive freeze-dried red bell pepper or green pepper
6 eggs	Salt and pepper
1/4 cup milk	Salsa
1 cup sharp Cheddar cheese, grated	

Directions:

1. Spray the inside of a 4 to 6 quart slow cooker. Use a foil collar on the hot spot of your slow cooker.
2. Place potatoes on bottom of cooker. Add salt and pepper.
3. Sprinkle mushrooms and spinach on top of potatoes.
4. Top with sausage, peppers and onions. (you don't have to re-hydrate the veggies)
5. In a small bowl, whisk the egg, milk, garlic powder and ground mustard together. Salt and pepper the eggs. Pour over the top of the sausage.
6. Sprinkle the cheese evenly over the eggs.
7. Cover and cook on HIGH for about 2 hours or on LOW for about 4. Scoop out and serve with salsa.

GRANDMA'S CALICO BEAN HOTDISH

BY: [ROSS SVEBACK FROM ROSS SVEBACK](#)

If you are busy, it is hard to find the time to cook a big dinner, much less one that tastes gourmet. Grandma's Calico Bean Hotdish is perfect for busy cooks because all you have to do is put this ground beef casserole in a slow cooker and let it sit for 6 hours. Go out and run your errands, and when you are done, you will have a savory and delicious meal.



Ingredients:

1 pound thick cut peppered bacon, large dice	3 cup ketchup
2 medium red onions, rough chopped	2 cup brown sugar
3 pounds ground beef	1/2 cup maple syrup
2 (16-ounce) cans butter beans, drained	1/2 cup honey
1 (16-ounce) can black beans, drained	1 head of garlic, peeled and minced
1 (16-ounce) can pinto beans, drained	2 tablespoon Dijon mustard
1 (16-ounce) can cannellini beans, drained	1 teaspoon salt
1 (16-ounce) can red kidney beans, drained	1 teaspoon coarse ground pepper
2 (16-ounce) cans baked beans	1 tablespoon vinegar

Directions:

1. In a large cast iron pan, fry bacon until crisp. Using a slotted spoon, remove bacon and set aside. Add onions to pan and sauté for roughly five minutes. While onions are sautéing, open beans except baked beans and pour into colander to drain, rinsing with water. Remove onions and place with cooked bacon, set aside. Add ground beef to pan and cook until no longer pink, breaking up into small chunks – roughly ten minutes.
2. While ground beef is cooking, in a large 8-cup liquid measuring cup add the ketchup, brown sugar, maple syrup, honey, baked beans, minced garlic, Dijon mustard, salt, pepper and vinegar. Stir to combine; set aside. When ground beef is cooked, place into colander to drain. Place back into your pan.
3. Add all of the ingredients back into pan with ground beef, stirring gently to combine. Place into a slow cooker for 6 hours on high. Allow to rest for 20 minutes so it can cool down and the sauce thicken.

SLOW COOKER AUTUMN HAM CASSEROLE

BY: [MICHELLE FROM THE PURPLE PUMPKIN BLOG](#)

This Slow Cooker Autumn Ham Casserole recipe is so tender, the meat will melt in your mouth. All the flavors blend nicely in this delicious fall recipe. It is unlike any other slow cooker ham because it offers a more complete meal. Made with potatoes, carrots, and other vegetables, this recipe will get you excited for fall.



Ingredients:

Joint of gammon ham (I use smoked)
Potatoes, peeled and chopped
Carrots, peeled and chopped
Onions, peeled and sliced
Stock cubes (ham or chicken)
Garlic, peeled
Sweet corn (or any other vegetable you like)
Cooking apples, sliced into wedges
Bay leaves
Freshly ground black pepper

Directions:

1. Put potatoes, carrots, onions, a few bay leaves and whole garlic cloves into the slow cooker. Add the black pepper. Add a splash of water and turn up the slow-cooker to 'high'.
2. Place the ham on top of the vegetables. Add the stock - about half a pint or so.
3. Put the lid on the slow cooker and cook for one hour on high. Then, turn the slow-cooker down to low and leave to cook for 6 hours - at the very least - longer if you can. A couple of hours before serving, add frozen veggies and apples. You could thicken up the gravy with some corn flour/water or some gravy granules.

SLOW COOKER SLOPPY JOE CASSEROLE

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

Are you ready to see a slow cooker casserole that the whole family will love? Then look no further than Slow Cooker Sloppy Joe Casserole. Made with hash browns, sloppy Joe meat, and Cheddar cheese, what's not to love? All of the ingredients come together in your slow cooker to create a most delicious dinner item. Go bun-less or throw a bun or two on a plate and enjoy.



Ingredients:

1 (32-ounce) package frozen shredded hash browns, thawed
1 can (10.75-ounce) condensed Cheddar cheese soup, undiluted
1 egg, lightly beaten
1 teaspoon salt
1/2 teaspoon pepper
1 pound ground beef
1/2 small onion, finely chopped
1 (15.5-ounce) can sloppy Joe sauce
Shredded Cheddar cheese, for topping (optional)

Directions:

1. Spray your 5-qt (slow cooker) with nonstick cooking spray.
2. In a large bowl, combine shredded potatoes with soup, egg, salt and pepper.
3. Stir well then spread it in the bottom of the slow cooker.
4. In a large skillet, over medium heat, brown and crumble ground beef along with chopped onion. Cook until beef is no longer pink.
5. Drain excess grease.
6. Stir in sloppy Joe sauce.
7. Spoon sloppy Joe mixture over hash brown mixture in crock pot.
8. Cover and cook on low for about 4 to 4 1/2 hours.
9. Note: If you'd like, about 10 minutes before it is ready, add about a cup of shredded Cheddar cheese to the top of the casserole. Then put lid back on slow cooker and allow the cheese to melt. Then serve.

SLOW COOKER RECIPES WITH PASTA

SLOW COOKER LASAGNA

BY: [KAREN PETERSEN FROM 350 DAYS OF SLOW COOKING](#)

With six ingredients and four steps, Slow Cooker Lasagna is an ideal weeknight dinner. It really doesn't get much easier than this. One of the best things about this meal is that there's no need to cook the pasta beforehand. Feel free to add your favorite vegetables this lasagna in order to make it even more suited to your tastes.



Ingredients:

- 1 (24-ounce) can or jar of your favorite pasta sauce
- 1 pound turkey sausage or Italian sausage, browned and drained of grease
- 8 whole wheat lasagna noodles (each broken into 4 pieces)
- 1 green pepper diced, optional (mix it up with whatever fun veggies you want to throw in!)
- 1 cup ricotta or cottage cheese
- 1 cup mozzarella or Cheddar cheese, shredded
- 3/4 cup water

Directions:

1. Add pasta sauce, sausage, broken noodles, pepper, ricotta and water to the slow cooker. Gently stir to combine.
2. Cover and cook on LOW for about 3 to 5 hours, or until noodles are cooked through.
3. Sprinkle with cheese and turn slow cooker to HIGH. Cook for another 10 minutes, or until cheese is melted.
4. Scoop down deep with a spoon and serve.

14 Slow Cooker Casseroles

SLOW COOKER RECIPES WITH PASTA

CHEESY NOODLE BAKE

BY: [KAREN PETERSEN FROM 350 DAYS OF SLOW COOKING](#)

The name of this slow cooker casserole recipe says it all. Cheesy Noodle Bake is rich and cheesy just like you'd hope it would be. This recipe is like a slow cooker lasagna except you can use any kind of noodle you'd like. Let the pasta dish cook for about 3 hours on LOW and serve with Parmesan cheese on top.



Ingredients:

6 ounce egg noodles, cooked and drained
8 ounce lean ground beef, cooked and drained
4 ounce cream cheese
1/2 cup sour cream
1/2 cup cottage cheese
3 (8-ounce) cans tomato sauce (or you can use one 26 ounce can of spaghetti sauce and omit the Shirley J seasoning)
1 1/2 T Shirley J Pizza and Pasta Seasoning

Directions:

1. Mix softened cream cheese, sour cream, and cottage cheese in one bowl.
2. In another bowl mix the cooked ground beef and tomato sauce and Shirley J seasoning.
3. In a 3-quart slow cooker, place a little bit of the sauce on the bottom. Then layer noodles, cream cheese mixture, and meat sauce two times. Cover and cook on LOW for 3 hours. Sprinkle with Parmesan cheese and serve.

SLOW COOKER RECIPES WITH PASTA

BUFFALO CHICKEN PASTA

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

Buffalo Chicken Pasta is a crazy good dinner. Use your slow cooker to make this chicken pasta casserole recipe, which has a wild kick and is packed with flavor. It's a great meal to serve on the weeknights because it's simple, yet absolutely delicious.



Ingredients:

3 large boneless skinless chicken breasts (approx. 2 pounds), cut into pieces
2 cans condensed cream of chicken soup
3/4 cup buffalo wing sauce
1 medium red onion, chopped finely
Salt, pepper and garlic powder to taste
2 cups sour cream
1/2 cup ranch dressing
1 cup Mozzarella Cheese
1 pound penne pasta, cooked

Directions:

1. In your slow cooker insert, mix cream of chicken soup, buffalo wing sauce, and red onion.
2. Season chicken to taste with salt, pepper, and garlic. Add the chicken to the sauce in the slow cooker and make sure all pieces are covered well with sauce. Cook on LOW for 7 to 8 hours or HIGH for 3 to 4 hours.
3. Start the water for your pasta. While you're waiting for it to boil, turn your slow cooker to LOW (if it isn't already there) and add the sour cream, ranch dressing and mozzarella cheese. Stir until well-mixed.
4. When your noodles are cooked and drained, add them to the Buffalo Chicken mixture in your Slow Cooker. Mix well, let everything really meld together and serve!

SLOW COOKER RECIPES WITH PASTA

SIMPLE TORTELLINI LASAGNA CASSEROLE

BY: [KAREN PETERSEN FROM 350 DAYS OF SLOW COOKING](#)

If you're looking for a meal that's easy to prepare and bursting with flavor, try Simple Tortellini Lasagna Casserole. The Italian sausage adds a bit of spice while the cottage and ricotta cheese make it rich. Picky eaters won't even notice that they're eating spinach and mushrooms. Just assemble the casserole and leave the rest up to your slow cooker.



Ingredients:

1 pound Italian sausage
1/2 cup diced onions
3 garlic cloves, minced
1 tablespoons tomato paste
1 (26-ounce) can spaghetti sauce
1 cup cottage cheese (or ricotta)
1 cup sliced mushrooms
1 to 2 cups spinach
1 (19-ounce) package frozen tortellini

Directions:

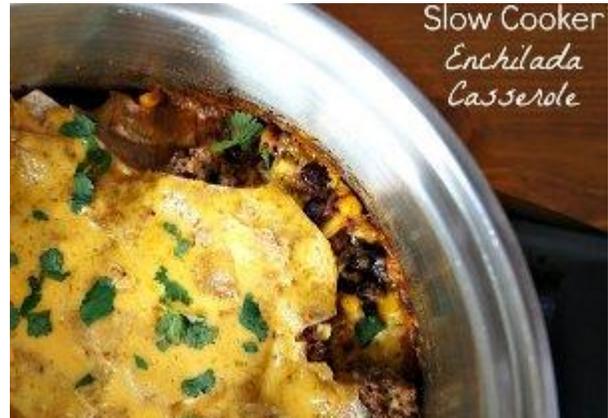
1. Brown sausage in a skillet. At the same time, sauté the onions, garlic and then add in the tomato paste.
2. After sausage is browned and onions are soft, pour the spaghetti sauce and the cottage cheese into the skillet. Stir in the spinach and mushrooms.
3. Layer the frozen tortellini and sausage mixture in your slow cooker - 1/3 of the sauce, 1/2 of the tortellini, 1/3 of the sauce, 1/2 of the tortellini, and then the remaining sauce.
4. Cover and cook on LOW for 3 to 4 hours.

SLOW COOKER MEXICAN CASSEROLES

SLOW COOKER MEXICAN ENCHILADA CASSEROLE

BY: [KAREN PETERSEN FROM 350 DAYS OF SLOW COOKING](#)

Slow cooker recipes exist to make your life easier. If you've never made enchiladas in your slow cooker, now's the time. Slow Cooker Mexican Enchilada Casserole is a layered casserole that serves four to six people. When you dish it out, make sure to reach all the way to the bottom so you get all of the layers, which include ground beef, salsa, black beans, and corn.



Ingredients:

1 pound ground beef, browned and drained
2 cups salsa or picante sauce
1 teaspoon onion powder
1 cup black beans, drained and rinsed
1 teaspoon chili powder
1 teaspoon cumin
1 teaspoon garlic powder
1 cup frozen corn (you could use canned corn if you want)
3 whole wheat tortillas, cut into one inch squares (I used a pizza cutter to help make this super fast)
2 cups sharp or medium Cheddar cheese, shredded
Sour cream, extra salsa, cilantro, for serving

Directions:

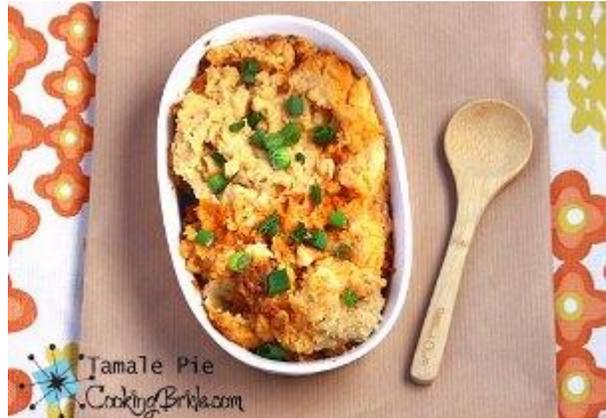
1. Stir the beef, salsa, onion powder, chili powder, cumin and garlic together in bottom of slow cooker. Spread evenly across bottom of slow cooker.
2. Sprinkle beans on top of beef mixture. Sprinkle the corn on top of beans. Spread the tortilla squares on top of the corn into an even layer. Finally, top with Cheddar cheese in an even layer across the top.
3. Cover and cook on HIGH for about 2 hours or on LOW for about 4 hours.
4. Spoon the casserole onto serving plates. Dig down deep to get all the layers. Top with sour cream, cilantro and extra salsa, if desired.

SLOW COOKER MEXICAN CASSEROLES

SLOW COOKED TAMALES PIE

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

Slow Cooked Tamale Pie is an easier version of your favorite Mexican food. Since tamales are traditionally steamed, using a slow cooker yields better results than an oven. This tamale pie tastes just like the real thing.



Tamale Dough Ingredients:

Tamale Dough:

2 cups instant Masa Harina
1 teaspoon baking powder
1/4 teaspoon salt
2 cups chicken broth
1/2 cup vegetable oil

Filling:

2 tablespoons vegetable oil
2 pounds ground venison or beef
1 small onion, finely chopped
3 cloves garlic, minced
1 (10-ounce) can red enchilada sauce
2 tablespoons cornstarch
1/4 cup water
1 teaspoon chili powder
3/4 teaspoon ground cumin
1 cup beef broth

Directions:

1. Whisk together masa, baking powder, and salt in a large mixing bowl. Add broth and oil and stir to combine until dough becomes a soft paste. Cover bowl. let dough rest for at least 15 minutes at room temperature.
2. In the meantime, preheat oil in a large skillet over medium high heat. Reduce heat to medium and add ground venison or beef and onions. Cook until meat is no longer pink, being sure to break up any large chunks. Add minced garlic and cook for 2 more minutes. Stir in enchilada sauce.
3. In a small bowl, whisk together cornstarch and water. Stir in chili powder, cumin, and broth. Add mixture to meat and stir to combine.
4. To assemble, spread meat in an even layer over the bottom of the crock of a slow cooker. Gently spread tamale dough over the top of the meat mixture. Cover and cook on low for 3 to 4 hours until dough is set.

SLOW COOKER DESSERTS

[PUMPKIN APPLE DUMP CAKE](#)

BY: UPDATED FROM [HANNAH HOLZMANN FROM THE HOLZMANNS](#)

Pumpkin Apple Dump Cake a wonderful fall treat. This slow cooker dessert is extremely easy to make and cooks in the slow cooker for 3 1/2 hours. That's relatively fast for a slow cooker! Enjoy the flavors of two fall ingredients in one amazing dessert.



Ingredients:

2 (21-ounce) cans apple pie filling
1 box spice cake mix
Ingredients for cake
1 teaspoon pumpkin pie spice

Topping (optional)

Caramel sauce
Whipped cream

Directions:

1. Spray slow cooker with non-stick cooking spray; add pie filling.
2. In a bowl mix prepare cake mix as directed. Add pumpkin pie spice and stir.
3. Spread batter over pie filling. Place a paper towel over slow cooker; then place lid over. Cook on HIGH about 3 1/2 hours. Serve warm with caramel sauce and whipped cream if desired.

SLOW COOKER BROWNIE PUDDING CAKE IN A JAR

BY: [KATE JACKSON FROM FRAMED COOKS](#)

Eating dessert recipes in a jar or mug is quite fun. To make Slow Cooker Brownie Pudding Cake, mix the cake mix and other ingredients together and put it in your slow cooker. Let that sit all day and by the time you come home from work, voila, you have cake. Scoop it out into a mason jar and if your sweet tooth is calling, add a scoop of ice cream.



Ingredients:

One 18.5 ounce box chocolate cake mix
One 3.9 ounce package instant chocolate pudding
2 cups sour cream
4 eggs
3/4 cup vegetable oil
1 cup hot water
2 teaspoons vanilla extract
Vanilla ice cream (optional)

Directions:

1. Put cake mix, pudding mix, sour cream, eggs, oil, vanilla and water in mixing bowl. Mix at low speed for 30 seconds until combined, and then raise speed to medium and beat for two minutes, scraping the side of the bowl as needed.
2. Spray the inside of a 4 to 6 quart slow cooker with cooking spray and pour the batter into the slow cooker.
3. Cover and cook on low setting for 6- to 7 hours until the cake is a little puffy. (NOTE: Some of the newer model slow cookers seem to cook this cake faster than the older models, so if you have a newish slow cooker check your cake after 4 to 5 hours or so to see if it is done.)
4. Scoop the warm cake with a spoon into serving dishes and top with ice cream (I like serving it in mason jars.)

14 Slow Cooker Casseroles

THANK YOU

THE FOLLOWING BLOGGERS MADE THIS EBOOK POSSIBLE:



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



[Mandy Dawson from In Mandy Land](#)

Ross Sveback

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14 Slow Cooker Casseroles

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