5 Comfort Food Casseroles to Try

In terms of how to make comfort foods, baking a casserole is a popular option. This allows you to combine all ingredients in a single pan and let it bake while you make the side dishes for your casserole.

**Chicken, Broccoli and Rice**

This is a traditional casserole that is easy to prepare and tends to satisfy everyone in the family. Kids and adults alike enjoy the casserole, while you can feel good about feeding it to your family. A casserole with chicken will provide some good protein, while the broccoli and rice offers some veggies and whole grains. To increase the health, use less cheese and more broccoli, switch to a brown rice, and use lean chicken breast pieces in the casserole.

**Cream Cheese Spaghetti**

If you want to have spaghetti but don’t want to slave over the stove making a homemade sauce, you can instead add all of the necessary ingredients to a casserole dish and have baked spaghetti. Cream cheese spaghetti is commonly done when you want to bake the spaghetti, since the cream and sauce together helps keep the noodles from becoming crispy during the baking process. This type of casserole typically calls for ground beef, but you can also make it vegetarian. It will also require seasonings, tomato paste and crushed tomatoes, pasta noodles, and cream cheese with cheddar cheese or parmesan.

**Potato Casserole**

This potato casserole is known as a ‘twice baked’ potato casserole and can be made into a main dish or a side dish for your family. Some ingredients you need in the potato casserole include medium potatoes sliced thin, bacon, seasonings, sour cream, cheese, and mayonnaise. You are going ot bake the potatoes first, then add other ingredients and bake it once more.

**Corn Casserole**

When you are looking for a holiday dinner side dish, this casserole is perfect. It is vegetable-based and allows you to bake a side dish while saving the stovetop for other ingredients for the Thanksgiving dinner. This is not just made with corn, but turned into a cornbread. You will use regular corn and creamed corn, along with yogurt, butter, eggs, and seasonings. It is a very easy way to make cornbread at home.

**Baked Macaroni and Cheese**

If you want to make mac and cheese as a comfort dinner, you can make it in the oven for a nice crispy and bubbly texture. You will add all of the necessary ingredients, mix well, and bake the dish. For baked macaroni and cheese, you will need elbow macaroni, butter, flour, milk, and multiple types of cheese.