Healthy Ham Comfort Casseroles To Try With Leftovers

After the holidays are offer, you probably have quite a few leftovers that you then want to use up. If you have a good amount of ham left, the following ham casseroles are a great place to start! They are classic comfort cooking casserole recipes that create brand new meals with your ham leftovers.

**Ham, Rice, and Veggies**

If you have some ham left from your holiday dinner or another big dinner you made, then you can try making a casserole by using rice, cheese, and veggies. You may also have some veggies leftover that you can also use for this casserole, or you can pick up some broccoli and any other vegetables that you want to add. Along with the veggies, add some cheese soup and water so that your casserole has enough liquid to cook the rice you are adding. Some seasonings to add include Italian seasoning, garlic, salt, and pepper.

**Breakfast Casserole**

You can also use the leftover home for a fun and yummy breakfast casserole. You can either eat this breakfast casserole for breakfast, or save it for lunch or dinner. To make this, you are going to use ham and then grab a bag of shredded hash browns to turn it into a breakfast hashbrown casserole. This is another recipe that tastes great with cheese, along with butter and sour cream. It also tastes good with some cream of chicken soup.

**Pasta Casserole With Veggies**

Not only can you make a casserole with any rice you have on hand, but you can also use pasta if you have it at home. This is another great way to use up your leftover ham and whatever veggies you have on hand. This casserole is perfect if you have a bag of frozen peas you have been looking to use in one of your recipes. You should have about a pound of pasta, uncooked, along with chopped leftover ham, butter, onions, parmesan cheese, heavy cream, white wine, and frozen peas. If you have other frozen veggies, go ahead and add them as well.

**Ham Baked Potato Casserole**

This is an interesting casserole because it is not only a ham casserole but it is similar to a twice-baked potato as well. For this casserole, you want to have potatoes and baked potato ingredients like butter, cheese, sour cream, salt, and chives. Cut the potatoes and place them into the casserole dish with your other ingredients, along with something cream-based, and use pieces of ham on top with the cheese instead of bacon like a traditional baked potato.