

Deep Dish Pizza Panade

Serves: 8

Ingredients:

- 1-1/4 cups water
- 1 (14 to 16 oz) can or jar pizza sauce
- 1 teaspoon Italian seasoning
- 1 (16 to 18 oz) loaf day-old crusty artisan bread, cut into 1" chunks
- 1 green pepper, seeded and chopped
- 1 (6.5 oz dry weight) can sliced black olives, drained
- 3 oz sliced pepperoni
- 4 cups shredded whole milk mozzarella
- Non-stick cooking spray

Preparation:

Preheat oven to 350°F.

In a bowl combine water, pizza sauce, and Italian seasoning. Set aside.

Coat a 4-qt Lock & Lock glass oval baker with nonstick cooking spray. Place half of the bread chunks into the prepared pan. Sprinkle half of the chopped peppers and sliced black olives evenly on top.

Pour half of the sauce mixture all over, then top with 2 cups shredded cheese followed by half of the sliced pepperoni. Repeat another layer with the remaining ingredients.

Cover baker with aluminum foil and bake for 30 minutes. Remove foil and bake until cheese melts.

Green Chile Rice Casserole

Serves: 8

Ingredients:

- 2 (8.8 oz) packages rice
- 2 cups shredded Monterey jack cheese
- 1-1/3 cups water
- 1 cup frozen chopped onions
- 1 (10.5 oz) can condensed tomato soup
- 2 (4 oz) cans diced green chiles
- 1-1/2 tsp garlic powder
- 1 teaspoon dried oregano
- 2 Tbsp chopped fresh cilantro

Directions:

Preheat oven to 350°F.

In a bowl, combine all ingredients except cilantro.

Pour mixture into a 2-qt Lock & Lock glass oval baker. Bake for 45 to 50 minutes until heated through and bubbly.

Remove from the oven, add chopped cilantro, and stir well before serving.

Ham and Cheese Sandwich Casserole

Serves: 3–4

Ingredients:

- 2/3 cups milk
- 3 large eggs
- 1/4 tsp ground black pepper
- 1/8 tsp salt
- 8 slices white or wheat sandwich bread
- 8 slices deli ham
- 8 slices sharp cheddar cheese
- Nonstick cooking spray

Directions:

Preheat oven to 350°F.

In a bowl, whisk milk, eggs, pepper, and salt. Set aside.

Coat a 2-qt Lock & Lock glass oval baker with nonstick cooking spray. Place 2 slices of bread on the bottom of baker, then top each with 1 slice of ham and 1 slice of cheese. Repeat process 2 more times, using 3 slices of each in the next 2 layers.

Pour custard evenly over and gently press down a couple of times to make sure all bread gets coated with custard.

Bake for 35–40 minutes until the center is set.

Papa's Corn Pudding

Serves: 8

Ingredients:

- 1/2 cup milk
- 4 Tbsp cornstarch
- 4 large eggs
- 4 Tbsp packed light brown sugar, divided
- 5 Tbsp melted unsalted butter, divided
- 1 (15.25 oz) can whole kernel corn, well drained
- 2 (14.75 oz) cans cream-style corn
- Nonstick cooking spray

Directions:

Preheat oven to 400°F.

In a bowl, whisk milk and cornstarch. Set aside.

Coat a 2-qt Lock & Lock glass oval baker with nonstick cooking spray.

In a large bowl, whisk eggs, 2 Tbsp brown sugar, and 3 Tbsp melted butter until sugar dissolves. Add milk mixture and mix until combined. Stir in corn and creamed corn. Pour mixture into prepared baker and bake for 60 minutes or until set.

Remove from oven and set aside. In a small pot, heat remaining 2 Tbsp brown sugar and 2 Tbsp butter until sugar dissolves. Pour hot mixture over pudding. Let sit for 10 minutes before serving.

Recipes provided by Lock & Lock.