



Deluxe Ham Casserole

Savannah · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

8

Description

This ham pasta casserole is as good as comfort food gets My family would have this every night of the week if I let them

Ingredients

- - 3 cups elbow macaroni - cooking spray - 1 tablespoon butter - 1 cup cubed ham - 1 cup chopped onion - 1 tablespoon minced garlic - 2 cups shredded Cheddar cheese - 1 (10.5 ounce) can condensed cream of celery soup - 1 cup frozen peas - 1 cup milk - ½ cup sour cream - ½ teaspoon onion powder - ½ teaspoon garlic powder - 1 (6 ounce) can French-fried onions
- crushed

Instructions

1. Bring a large pot of salted water to a boil. Cook macaroni in boiling water uncovered
2. stirring occasionally
3. until tender yet firm to the bite
4. about 8 minutes; drain. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish with cooking spray. Melt butter in a large skillet over medium-high heat. Cook and stir ham and onion in hot butter until onion is tender
5. about 5 minutes. Stir in garlic and cook for about 2 minutes more; remove the skillet from heat. Add macaroni
6. Cheddar cheese
7. condensed soup
8. peas
9. milk
10. sour cream
11. onion powder
12. and garlic powder to ham mixture in the skillet; mix until well combined. Transfer mixture to the prepared baking dish. Bake in the preheated oven until cheese is melted
13. about 25 minutes. Sprinkle French-fried onions over casserole and continue baking until golden
14. about 5 minutes more.