



♥ *recipes worth sharing*

≡ *Family Favorite* ≡

MACARONI HAM CASSEROLE

This macaroni and ham casserole combines tender pasta, savory ham, and creamy mushroom flavor into one rich, cheesy comfort-food dish.



PREP TIME
30 min



COOK TIME
45 min



TEMPERATURE
375°F



YIELD
12 servings

≡ INGREDIENTS ≡

- 2 teaspoons salt
- 4 oz. elbow macaroni
- 1 tbsp butter
- 1 teaspoon onion powder
- 1 cup chopped ham
- 1 can cream of mushroom soup (10.5 oz.)
- 1/2 cup milk
- 1/8 teaspoon pepper
- 1/2 cup grated cheddar cheese



RHINO TIP

This easy cheesy casserole works great as a side dish, or serve it as an easy dinner with a side salad and garlic bread.

≡ STEP-BY-STEP INSTRUCTIONS ≡



- 1** Add salt and macaroni to boiling water. Boil rapidly, stirring constantly for 2 minutes. Cover, remove from heat, and let stand for 10 minutes.



- 2** Meanwhile, melt butter in a saucepan. Stir in the onion powder, then add the chopped ham and brown lightly.



- 3** Rinse the macaroni with warm water and drain well.



- 4** Combine the ham mixture, cream of mushroom soup, milk, pepper, and macaroni. Stir until well mixed.



- 5** Spread into a greased 1 1/2-quart casserole dish, sprinkle with cheddar cheese, and bake at 375°F for 45 minutes.

≡ TIPS & VARIATIONS ≡

♥ Serve as a hearty side dish for almost any meal.

♥ Pair with a fresh side salad for an easy dinner.

♥ Add garlic bread for a comforting family meal.

♥ Bake until hot, bubbly, and lightly golden on top.

≡ *Family favorites, one recipe at a time.* ≡

