



Amish Countryside Casserole

My First Bite of Amish Comfort

I first tasted this casserole at a neighbor's farm table. The steam rose, smelling like tomatoes and herbs. Each bite felt like a warm hug on a cold day. **Ever wonder how a simple dish can feel so special?** It turns basic ingredients into pure comfort. That memory stays with me every time I bake it.

A Kitchen Lesson Learned

My first try had a small mishap. I forgot to drain the beef grease. The sauce was a bit too oily that night. I learned to pay close attention to each step. **Home cooking teaches us patience and care for our families.** It is about the love we mix into every meal.

Why The Flavors Work

This dish's magic is in its mix. Creamy soup meets tangy tomato for a rich sauce. Tender pasta holds the hearty beef and veggies together.

Which flavor combo surprises you most in this casserole? Share your thoughts with me below. I love hearing from you all.

A Peek Into Its Past

This casserole comes from Amish communities. They are known for simple, filling food. It was made to feed large families easily. *Did you know these casseroles are called “church suppers”?* They are made for sharing after services. This history makes the meal even more meaningful.



Amish Countryside Casserole

Ingredients:

Ingredient	Amount	Notes
Rotini pasta	16 ounces	
Canola oil	1 tablespoon	
Sweet onion	1	Diced
Green bell pepper	1	Diced
Garlic	2 cloves	Minced
Ground beef	1 pound	
Season-All seasoning	1 teaspoon	
Tomato soup	29 ounces	2 (14.5-ounce) cans
Cream of mushroom soup	14.5 ounces	
Whole milk	1 cup	
Paprika	½ teaspoon	
Dried parsley	½ teaspoon	

How to Make Your New Favorite Casserole

Step 1 Start by preheating your oven to 350°F. Cook your rotini pasta as the box says. Drain the pasta and set it aside for later. Now grab a big skillet for the next steps.

See also [BBQ Chicken Foil Packet Recipe](#)

Step 2 Heat the oil in your large skillet. Add the diced onion and bell pepper. Cook them until they look soft and clear. Then add your minced garlic for two more minutes. **Step 3** Put the ground beef and seasoning in the skillet. Cook it all until the meat is brown. Make sure no pink color is left. Drain all the extra liquid from the pan. **Step 4** Mix the meat with your cooked pasta. Add both cans of soup and the milk. Stir everything

together until it is well combined. (A hard-learned tip: Use a big pot for mixing. It makes everything much easier!). **Step 5** Pour your mix into a greased 9×13 dish. Sprinkle the top with paprika and dried parsley. Bake it uncovered for about 25 minutes. It is done when the sides are bubbly. **What is the best pasta shape for holding sauce? Share below!** **Cook Time:** 25 minutes **Total Time:** 40 minutes **Yield:** 8 servings **Category:** Dinner, Casserole

Three Ways to Mix It Up

This casserole is a wonderful base for new ideas. Try one of these tasty spins on the classic. **Hearty Vegetarian:** Swap the beef for two cans of drained lentils. You will not miss the meat at all. **Spicy Kick:** Add a diced jalapeño with the peppers. A dash of hot sauce works great too. **Cheesy Delight:** Stir two cups of shredded cheddar into the mix. Top with more cheese before baking. **Which creative version would your family love most? Tell me in the comments!**

My Favorite Ways to Serve It

This dish is a full meal by itself. But a few extras make it even better. I love a simple side salad. Garlic bread is also a must for soaking up sauce. For a fresh touch, top with chopped parsley.

See also [Coconut Curry Chicken Recipe for Dinner](#)
A cold glass of milk pairs perfectly with this. Iced tea is another great choice for the family. For a grown-up option, try a simple red wine. It cuts through the richness nicely. **Which would you choose tonight: milk, tea, or wine?**



Amish Countryside Casserole

Storing Your Casserole

Let your casserole cool completely first. Then cover it tightly. It keeps in the fridge for up to four days. You can also freeze it for two months. Thaw it in the fridge overnight before reheating.

To reheat, use the oven for best results. Bake at 350°F until warm throughout. Add a splash of milk if it looks dry. This keeps it creamy and delicious.

I always make a double batch. It saves so much time on a busy week. What is your favorite meal to make ahead?

Simple Fixes for Common Issues

Is your casserole too dry? This happens sometimes. Just stir in a little extra milk before baking. It will become creamy again.

If the pasta seems too soft, do not worry. Try baking it for five fewer minutes next time. This matters because nobody likes mushy noodles.

Not enough flavor for your family? Add more Season-All or some black pepper. My grandson always asks for extra pepper. A good meal brings everyone together.

Your Questions, Answered

Can I make this gluten-free? Yes, use gluten-free pasta and soups. Check all labels carefully to be sure.

How far ahead can I assemble it? You can put it together a day

early. Keep it covered in your fridge until baking.

What can I use instead of beef? Ground turkey works great here. It is a simple and tasty swap.

See also [Crispy Pan-Seared Salmon Bites](#)

Can I double this recipe? Absolutely! Use two baking dishes. You might need more time in the oven.

What if I lack a big skillet? Brown the meat in a pot. Then mix everything in that same pot.

Share Your Comfort Food Story

I hope this dish warms your kitchen. It is a true comfort food classic. Nothing beats a meal that feeds the soul.

Did you give it your own twist? I would love to see your creation. Please share your photos with [Savory Discovery on Pinterest](#).

Happy cooking! —Elowen Thorn.

You need to try this!



Savorydiscovery.com

Amish Countryside Casserole



Amish Countryside Casserole | 10

Amish Countryside Casserole





Amish Countryside Casserole | 12

[Print Recipe](#)

Amish Countryside Casserole

Author: Elowen Thorn

Cooking Method:[Stovetop Baking](#)

Cuisine:[American](#)

Courses:[Main](#)

Difficulty: **Beginner**

Prep time: **15 minutes**

Cook time: **25 minutes**

Rest time:

Total time: **40 minutes**

Servings: **8 servings**

Calories: **505 kcal**

Best Season: Summer

Description

This easy Amish casserole mixes ground beef, noodles, and creamy

tomato sauce for the perfect weeknight comfort food. You can bake it fast with simple ingredients for a hearty family dinner everyone loves.

Ingredients

- 16 ounces rotini pasta
- 1 tablespoon canola oil
- 1 sweet onion diced
- 1 green bell pepper diced
- 2 cloves garlic minced
- 1 pound ground beef
- 1 teaspoon Season-All seasoning
- 29 ounces tomato soup (2 14.5-ounce cans)
- 14.5 ounces cream of mushroom soup
- 1 cup whole milk
- ½ teaspoon paprika
- ½ teaspoon dried parsley

Instructions

1. Preheat the oven to 350°F.
2. Cook pasta as instructed, drain and set aside.
3. In a large skillet (12-inch or bigger), add the canola oil, diced onions, and bell peppers. Cook until translucent.
4. Add the garlic and cook for a further 2 minutes.
5. Add the ground beef and Season-All seasoning. Cook until no pink remains.
6. Drain the excess fluid from the skillet. Add to the pot with the pasta and mix.
7. Add the tomato soup, the mushroom soup, and the milk. Combine well.

8. Pour into a lightly greased 9×13 dish and sprinkle the paprika and parsley.
9. Cook in the oven, uncovered, for 25 minutes until bubbling happens at the sides.
10. Remove and serve immediately with garlic bread.

Keywords: Amish, Casserole, Ground Beef, Pasta, Comfort Food