

# Easy Dinner Recipes Using Canned Soup

## Slow Cooker Broccoli Cheese Soup

This broccoli cheese soup is a warming surprise that we all like to have on our dinner table. Here is a recipe that will help you make it in no time.

*Serves 6 | Prep. time 10 minutes | Cooking time 4 hours*

### **Ingredients**

- 3 large heads of broccoli
- 1 large onion, diced
- 1 (10 ¾-ounce) can condensed cream of celery soup
- 1 (10 ¾-ounce) can condensed cream of broccoli soup
- 2 (6-ounce) cans evaporated milk
- 1 cup water
- Salt and black pepper to taste
- Shredded cheddar cheese for topping

### **Directions**

1. Cut the broccoli into florets and rinse well.
2. In a slow cooker, combine the onion, soup, milk, water, and salt and pepper.
3. Cover and cook for 4 hours on HIGH.
4. Mash or purée the soup to achieve the desired consistency.
5. Adjust seasoning with black pepper and salt.
6. Garnish with shredded cheese.

### **Nutrition per serving**

Calories 167, fat 8 g, carbs 17 g, Protein 8 g, sodium 562 mg

# Chicken Divan

Enter into a new realm of flavors using this Chicken Divan recipe! Canned cream of chicken soup with chicken and broccoli makes for a great tasting, easy dinner.

*Serves 4 | Prep. time 10 minutes | Cooking time 46 minutes*

## **Ingredients**

- 1 tablespoon olive oil
- 1 small yellow onion, chopped
- 2 cloves garlic, minced
- 2 large broccoli heads, cut into florets
- 3 cups cooked chicken, diced
- 2 (10 ¾-ounce) cans condensed cream of chicken soup
- 1 cup milk
- 1 ½ cups shredded cheddar
- Black pepper to taste
- 1½ cups Panko breadcrumbs
- ¼ cup grated Parmesan
- ¼ cup melted butter

## **Directions**

1. Preheat the oven to 400°F (204°C) and butter a 9x13 casserole dish.
2. In a large skillet, heat the oil and sauté the onion until it begins to soften about 5 minutes.
3. Stir in the garlic and cook for 1 minute.
4. Add the broccoli and cook for 5 minutes.
5. Stir in the chicken, chicken soup, milk, cheddar, and black pepper.
6. Cook until it bubbles and spread it in the prepared baking dish.
7. Mix the Panko with the Parmesan and melted butter in a bowl, and sprinkle over the casserole.
8. Bake, uncovered, for 20 minutes or until bubbly and golden.

## **Nutrition per serving**

Calories 469, fat 19 g, carbs 23 g, Protein 48 g, sodium 1418 mg

# Beef Stroganoff Casserole

Beef stroganoff is a favorite for people from all over. Now you can make it easier, using canned consommé and cream of mushroom soup.

*Serves 4 | Prep. time 10 minutes | Cooking time 56 minutes*

## **Ingredients**

- 1½ pounds sirloin tip, cut into bite-sized pieces
- Salt and pepper to taste
- 1 (12-ounce) package egg noodles
- 2 tablespoons butter, divided
- 1 tablespoon vegetable oil
- 1 (8-ounce) package mushrooms, sliced
- 3 garlic cloves, minced
- 2 teaspoons fresh chopped thyme
- 2 tablespoons Worcestershire sauce
- 2 teaspoons Dijon mustard
- 1 (10 ¾-ounce) can condensed cream of mushroom soup
- 1 (10 ¾-ounce) can beef consommé
- 2 ounces cream cheese, cut into chunks
- 1½ cups sour cream
- 2 green onions, sliced
- 1 cup shredded mozzarella cheese

## **Directions**

1. Preheat the oven to 350°F (177°C) and butter a large casserole dish.
2. Season the steak with salt and pepper.
3. Prepare the egg noodles according to the package instructions. Drain, and set aside.
4. In a skillet over medium-high heat, warm the oil and melt half the butter. Sear the steak until browned on all sides. Transfer it to a large casserole dish.
5. Sauté the mushrooms with the remaining butter in the same pan until golden, about 5 minutes.
6. Stir in the garlic and thyme and cook for 30 seconds.
7. Add the Worcestershire, Dijon mustard, cream of mushroom soup, and beef consommé.
8. Simmer until thick, and then add the cream cheese and stir until melted.
9. Pour this mushroom sauce over the steak in the casserole dish.
10. Add the sour cream, green onions, and egg noodles. Season with salt and pepper and mix well.
11. Bake, covered, for 30 minutes, or until bubbly. In the final five minutes, uncover and add the mozzarella.
12. Serve warm.

## **Nutrition per serving**

Calories 653, fat 46 g, carbs 36 g,  
Protein 23 g, sodium 1368 mg

# Tuna Macaroni Casserole

Tuna and macaroni are two ingredients that everyone seems to have on hand! Here's a weeknight supper you can enjoy.

*Serves 4 | Prep. time 10 minutes | Cooking time 20 minutes*

## Ingredients

- 1 box macaroni and cheese (plus milk and butter as indicated)
- ½ cup milk
- 1 (10 ¾-ounce) can condensed cream of mushroom soup
- ½ cup frozen peas, thawed
- 2 tablespoons minced onion
- 2 (5-ounce) cans tuna, drained and flaked
- 1 cup cheddar cheese, shredded
- 2 tablespoons chopped fresh parsley
- 1 cup unseasoned breadcrumbs
- 1 teaspoon dried dill weed

## Directions

1. Preheat the oven to 350°F (177°C) and grease a 2-quart baking dish.
2. Make the macaroni and cheese according to the package's instructions. Place it in the casserole dish.
3. Stir in the ½ cup milk, soup, peas, onion, and tuna. Spread the mixture evenly in the dish.
4. Sprinkle the cheddar cheese and parsley on top.
5. Mix breadcrumbs with butter and dill in a small bowl.
6. Spread the breadcrumb mixture on top of the casserole and bake for 20 minutes.
7. Serve warm.

## Nutrition per serving

Calories 439, fat 26 g, carbs 31 g, Protein 18 g, sodium 882 mg

# Bacon and Ham Potatoes

This casserole of potatoes baked with bacon and ham makes an easy breakfast, lunch, or dinner. Toss the ingredients in the slow cooker and come back later!

*Serves 4 | Prep. time 10 minutes | Cooking time 4 hours*

## Ingredients

- 1 pound bacon
- 8 ounces diced ham
- 1 onion, chopped
- ½ red bell pepper, diced small
- ½ green pepper, diced small (substitute jalapeno, if desired)
- 2 green onions, sliced
- 1 teaspoon garlic powder
- 2 pounds baby potatoes, scrubbed and halved
- 1 (10-ounce) can condensed cheddar cheese soup
- ¼ cup water
- 1 cup shredded cheddar cheese

## Directions

1. In a medium skillet over medium heat, sauté the bacon, ham, and onion for 5 minutes.
2. Add the peppers, green onions, and garlic powder, and cook another 2 minutes or so.
3. Place the mixture in the slow cooker and add the potatoes.
4. In a mixing bowl, combine the soup with water and pour it over the potatoes and veggie mixture.
5. Cover the slow cooker and cook on HIGH for about 4 hours.
6. When you are almost ready to eat, remove the lid and sprinkle the cheese on top to melt.

## Nutrition per serving

Calories 480, fat 23 g, carbs 42 g, Protein 26 g, sodium 1391 mg

# Risotto Baked Peppers

If stuffed baked peppers are popular at your house, then these risotto-stuffed baked peppers are the perfect match for you.

Serves 4 | Prep. time 10 minutes | Cooking time 25 minutes

## Ingredients

- 4 large green peppers, tops removed, deseeded, and cored
- 1 tablespoon olive oil
- Salt and pepper to taste
- 2 tablespoons butter
- 1 large onion, chopped
- 5 ounces risotto rice
- 2 cups vegetable stock
- 4 ounces broccoli florets, chopped
- 1 (10 ¾-ounce) can condensed cream of mushroom soup
- 1 can corn kernels, drained

## Directions

1. Preheat the oven to 425°F (218°C).
2. Rub the peppers with oil and arrange them in a roasting pan with their cut side down. Season with salt and pepper.
3. Roast for 15 minutes.
4. Meanwhile, in a medium skillet, melt the butter and sauté the onion for 5 minutes.
5. Add the rice and stock then cook for 10 minutes on a simmer.
6. Stir in the broccoli and cook for 5 minutes.
7. Add the corn and mushroom soup and mix well.
8. Divide this mixture into the peppers and serve warm.

## Nutrition per serving

Calories 417, fat 13 g, carbs 73 g, Protein 7 g, sodium 438 mg

\*\*\*These recipes and more are found in Louise Davidson's *Cooking with Soup Cans: 101 Quick and Easy Soup Can Dinner and Casserole Recipes*. To get your own copy, click on the cover below or click [here](#).

