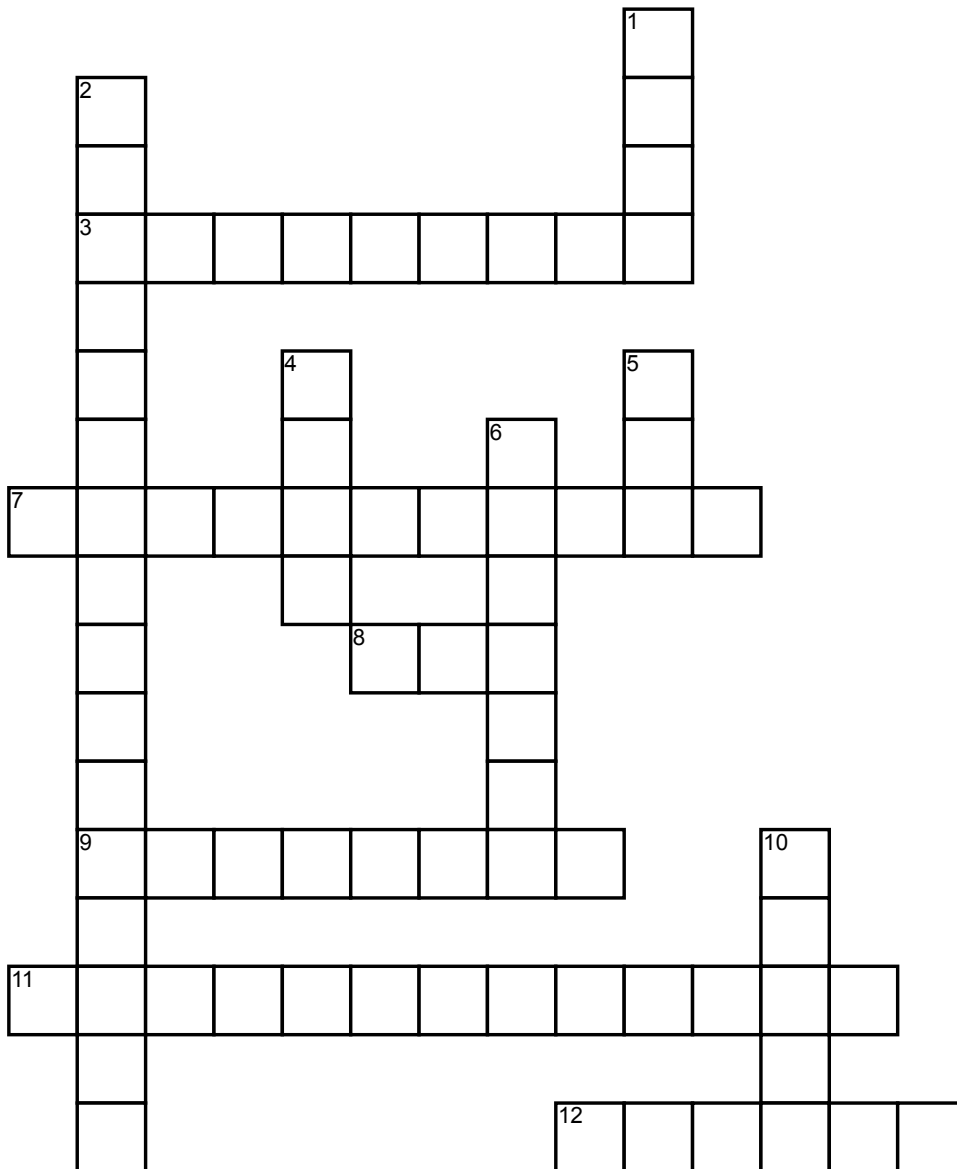


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Casseroles



## Across

3. The casserole is always one \_\_\_\_\_.

7. Not all \_\_\_\_\_ mix well.

8. Can be high in calories, and \_\_\_\_\_.

9. Layer of the casserole that can contain bread crumbs, potatoes, rice, grains, and dry beans?

11. Rice and pasta are what type of nutrient in casserole?

12. Typical liquids are milk, broth, fruit juice, soups, eggs, or sauce.

## Down

1. The layer of a casserole that contains meat, poultry, fish, or cheese.

2. Veggies in casseroles are what type of nutrients \_\_\_\_\_ and \_\_\_\_\_.

4. Can have more \_\_\_\_\_ and cleaning time due to the many ingredients.

5. Sauces are what type of nutrient in casserole?

6. Toppings in the casserole are used to create a variety of \_\_\_\_\_.

10. A casserole is a \_\_\_\_\_ of cooking ingredients that are heated to develop flavor.