

# Potato Chip Casserole

For an 11x7 or 8x8 casserole dish

These ingredient amounts are all approximate, and I often eyeball the measurements.

1/2 c. uncooked macaroni or other bite-sized pasta (I use whole wheat, but white would work too) (If using bigger pasta, like fusilli, you'll need a cup)  
salt  
pepper  
garlic powder  
your favorite herbs (I usually use oregano, basil, and parsley)  
4 to 8 oz. lunch meat (beef, ham, chicken, or a mixture — this is a great way to use up the last few slices in the package)  
8 oz. sour cream  
one bell pepper, any color  
half of a medium onion  
a few cloves of garlic, minced  
1-2 t. of olive oil  
8 oz. shredded cheddar  
potato chips (you'll need about 2/3 of a can of Pringles)

Spray the casserole dish with non-stick spray. Cook the macaroni in boiling salted water. If you are using whole wheat, I recommend cooking it until it is very soft, which may take longer than the package directions say. Drain the macaroni and spread it out in the casserole dish. Sprinkle the macaroni with salt, pepper, garlic powder, and herbs. Be generous, especially with the herbs.

While the macaroni is cooking, chop the bell pepper into bite-sized pieces and sauté them in olive oil until soft. Do the same with the onion. They can be sautéed together to save time, but the bell pepper usually takes more time so get the bell pepper started while you chop the onions. When both are soft, stir in the minced garlic.

While the vegetables are getting sautéed, cut the lunch meat into bite-sized squares, and scatter them on top of the macaroni and herbs. Spread the sour cream on top of the meat.

Spreading the sour cream is a bit of challenge because the meat keeps moving around. Dot the sour cream around the surface first, and then dab gently. Also, use an offset spreading knife, like this one: <https://www.amazon.com/dp/B07373F1RY/>

If you don't have one of these, buy one. They are useful. Your significant other who doesn't cook will always try to use it upside down, but your offspring will figure it out and start using it to butter toast and make nutella and mayo sandwiches and it will always be dirty and you'll wish you had a second one. So when I said earlier to buy one, that was bad advice; you should buy two.

Spread the bell pepper, onion, and garlic on top of the sour cream. Sprinkle the shredded cheese on top of that, then crumble the potato chips and scatter them over the top of the cheese. Use enough potato chips to fully cover the cheese.

Cover with aluminum foil. Bake at 350 degrees for 20-30 minutes, or until you can see the juices bubbling up the sides of the casserole dish. (I use a clear casserole dish for this.) Remove the foil and bake for another 3-5 minutes, until the potato chips start to brown. Serve immediately.