

the marinara sauce and 1 cup  
In a 2½-quart baking dish until well  
ed. Add the spaghetti and stir  
only coat in the sauce; arrange in  
en layer. Add the meatballs and  
sprigs on top. Cover and bake, gen-  
riring once or twice, until the pasta  
y meatballs are cooked through, 50 to  
minutes.

with the cheese and broil, uncovered,  
ches from the heat until the  
ese melts and some meatballs are  
ghtly browned, about 5 minutes.  
arnish with the basil leaves and serve  
with the salad.

### Free-Form

#### Anchilada Verde

HANDS-ON TIME: 30 MINUTES  
TOTAL TIME: 1 HOUR, 50 MINUTES  
SERVES 6

- 4 cups store-bought salsa verde (32 ounces)
- 18 small corn tortillas
- 1½ pounds butternut squash, peeled and sliced ¼ inch thick
- 1 14.5-ounce can black beans, drained and rinsed
- 3 cups shredded Monterey Jack (12 ounces)
- Sour cream, chopped cilantro, and sliced pickled jalapeños, for topping

**HEAT** oven to 375° F. Spread 1 cup of the salsa in a 9-by-13-inch baking dish and top with 6 tortillas. Top with 1 more cup of the salsa, a third of the butternut squash, a third of the beans, and 1 cup of the cheese, spreading evenly. Repeat the layering 2 more times, reserving the final 1 cup of cheese. Cover with foil.

**BAKE** for 1 hour, until the squash is tender. Uncover and sprinkle with the reserved 1 cup of cheese. Broil 8 inches from the heat for 2 to 3 minutes, until bubbling and browned in spots. Remove from oven and let stand for 15 minutes. Top with the dollops of sour cream and top with the cilantro and jalapeños before serving.

### Chicken with Croutons, Leeks, and Lemons

HANDS-ON TIME: 25 MINUTES  
TOTAL TIME: 1 HOUR, 15 MINUTES  
SERVES 6 TO 8

- ½ pound sourdough bread, torn into bite-size pieces (8 cups)
- 4 medium leeks, halved lengthwise and cut into 2-inch lengths, white and light green parts only
- 3 lemons, quartered lengthwise
- ⅓ cup olive oil, plus more for drizzling
- Kosher salt and black pepper
- 3¾ pounds bone-in, skin-on chicken drumsticks and thighs

**HEAT** oven to 425° F. Combine the bread, leeks, lemons, oil, and 1 teaspoon each salt and pepper in a 9-by-13-inch baking dish and toss well. Season the chicken with 1½ teaspoons salt and 1 teaspoon pepper. Place the chicken, skin-side up, in the baking dish.

**BAKE** until the bread is toasted, the leeks are tender, and the chicken is lightly browned (an instant-read thermometer inserted into the thickest piece should register 165° F), about 50 minutes. Drizzle with additional oil and serve.

### Bake now, enjoy later

Most casseroles can be prepared ahead of time and frozen. (Meat and vegetable dishes work best; don't freeze the risotto.) Here are the basic steps.

**BAKE** according to the recipe. Save the garnishes—sour cream, herbs and greens, an extra drizzle of oil—until serving time.

**COOL** the dish fully.

**WRAP** tightly in plastic, then foil. Use 2 layers of foil if storing more than a month.

**FREEZE** for up to 4 months (or refrigerate for up to 4 days).

**THAW** overnight in the refrigerator so the dish heats evenly.

**REHEAT** in a 325° F oven until warmed through, 25 to 45 minutes. (To test: A spoon inserted into the middle of the dish should feel warm to the lips.) Garnish according to the recipe and serve warm.



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