Minnesota Wild Rice Casserole with Soup

Jan Stewart - Shakopee, MN Treasure Classics - National LP Gas Association - 1985

Yield: 6 to 8 servings

3/4 cup wild rice
1 can (10-3/4 ounce) cream
of mushroom or celery soup
1 can (3 ounce) mushrooms
1/2 cup celery, chopped
1/4 cup onion, chopped
1 1/2 cups boiling water
1 cube bouillon

Preparation Time: 10 minutes Bake Time: 1 hour

Rinse the rice well and drain.

In a bowl, mix the rice, soup, mushrooms, celery and onion.

In a bowl, mix the water and bouillon. Add to the rice mixture. Turn into a 10x10-inch covered baking dish.

Bake for one hour in a 350 degree oven.

Per Serving (excluding unknown items): 458 Calories; 1g Fat (2.8% calories from fat); 19g Protein; 96g Carbohydrate; 9g Dietary Fiber; 0mg Cholesterol; 73mg Sodium. Exchanges: 6 Grain(Starch); 1 Vegetable; 1/2 Fat.