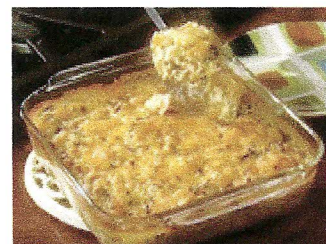


Shrimp and Wild Rice Casserole

Recipe courtesy Paula Deen



Prep Time: 10 min **Level:** Easy **Serves:** 6 to 8 servings
Inactive Prep Time: --
Cook Time: 1 hr 0 min



Ingredients

1 (8-ounce) package wild rice
1 pound medium shrimp, peeled and deveined
2 tablespoons butter
1/2 green bell pepper, seeded and chopped
1/2 onion, chopped
1 (10 3/4-ounce can) condensed cream of mushroom soup
2 cups grated sharp Cheddar
Salt and pepper

Directions

Cook the rice according to package directions minus 1/4 cup water. Drain and cool.

Bring 2 cups water and 1/2 tablespoon salt to a boil in a medium saucepan and cook the shrimp for 1 minute. Drain immediately and set aside.

Heat the butter in saucepan and saute the pepper and onion until soft, about 5 minutes.

Preheat oven to 325 degrees F.

In a large bowl, combine the rice, soup, 1 1/2 cups of cheese, shrimp and vegetables. Add salt and pepper, to taste. Mix well. Spray a 9-inch square aluminum cake pan or an 11 by 7-inch glass casserole dish with vegetable spray. Place the mixture in the pan and top with remaining 1/2 cup cheese. Bake for 30 minutes, until bubbly.

Copyright 2012 Television Food Network G.P.
All Rights Reserved