

Betty's Wild Rice Bake



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In this video, Betty demonstrates how to make a delightful and inviting Wild Rice Bake. It is made up of long grain and wild rice, combined with onion, celery, green pepper, mushrooms, pimientos, and chicken soup. It is then baked in the oven until brown and bubbly.

Ingredients:

1 package long grain and wild rice with seasoning packet (I used Uncle Ben's fast-cooking.)

1 tablespoon butter, melted

¼ cup onion, chopped

¼ cup celery, chopped

¼ cup green pepper, chopped

4-oz. can mushrooms pieces, undrained

2-oz. chopped pimiento

10 ¾-oz. can condensed cream of chicken soup
cooking oil spray

Prepare rice according to package directions, including the seasoning packet. Saute ¼ cup onion, ¼ cup celery, and ¼ cup green pepper in 1 tablespoon melted butter. Add sautéed mixture to cooked rice. Stir in 4 oz. undrained can mushroom pieces, 2-oz. chopped pimiento, and a can of condensed cream of chicken soup. Mix all ingredients together and pour into an 8-inch by 10-inch baking dish that has been sprayed with cooking oil spray. Bake at 400 degrees for 30 minutes. Serve immediately. This is a great accompaniment for grilled steak, chicken, or pork. I hope you enjoy the recipe! --Betty