

Side Dish

Wild Rice Casserole

Better Homes and Gardens All-Time Favorite Casseroles

Servings: 10

1 cup wild rice
2 1/4 cups chicken broth
2 cups celery, chopped
3/4 cup onion, chopped
1/4 cup butter
1 can (8 oz) sliced mushrooms, drained
1 tablespoon dried parsley flakes
1/2 teaspoon salt
1/4 teaspoon dried thyme, crushed

Preheat oven to 325 degrees.

Rinse rice according to package directions.

In a 2-quart saucepan, combine rice and chicken broth; bring to boiling. Cover, reduce heat and simmer 40 minutes. Do not drain.

Meanwhile, cook celery and onion and butter until tender but not brown. Stir in mushrooms, parsley, salt and thyme; stir into rice. Place mixture into a 1 1/2-quart casserole.

Bake, covered, for 35 to 40 minutes. Stir before serving.

Per Serving (excluding unknown items): 117 Calories; 5g Fat (38.7% calories from fat); 4g Protein; 14g Carbohydrate; 2g Dietary Fiber; 12mg Cholesterol; 348mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 1 Fat.