



Sausage Rice Casserole | Comforting Family Dinner

directions

1. Preheat oven to 350°. Spray a casserole dish with cooking spray. Set aside.
2. Brown Swaggerty's Farm sausage in a large skillet breaking up into bite-size chunks as it cooks. Remove sausage from the skillet, leaving a few drippings. Add the onions, celery & mushrooms to the skillet. Sauté for 5 minutes.
3. Add in water chestnuts, almonds, wild rice with seasoning pack, both envelopes of soup mix, chicken broth, and water. Stir to blend ingredients. The mixture should be "soupy".
4. Pour mixture into prepared casserole dish. Cover with foil tightly and bake for 45 minutes. Remove foil, stir, and bake for another 10-15 minutes, until golden-brown.

N/A servings	15 min. prep time	1 hour cook time
ingredients		
<i>1 lb. Swaggerty's Farm sausage</i>		
<i>1 cup diced onion</i>		
<i>1 1/2 cups chopped celery</i>		
<i>8oz. mushrooms, sliced</i>		
<i>8oz. can water chestnuts, chopped</i>		
<i>1 cup slivered almonds</i>		
<i>1 box Uncle Ben's Original Wild Rice with seasoning pack</i>		
<i>1 box Lipton chicken noodle soup mix (2 envelopes)</i>		
<i>2 cups low-sodium chicken broth</i>		
<i>2 cups water</i>		
<i>salt & pepper</i>		

To Serve

Serve this savory sausage and wild rice casserole as a cozy side or hearty main dish. It's full of rich, savory flavor and made for everything from weeknight dinners to holiday tables.

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