

RICE CASSEROLE

My mother made this recipe for holidays for many years. It is perfect for Thanksgiving. Shared by JJ Armour.



PREP: 15 minutes

BAKE: 45 minutes

SERVINGS: many

INGREDIENTS:

2 6 oz. boxes Uncle Ben's Long Grain & Wild Rice

1 14.5 oz. can diced tomatoes (do not drain liquid)

1 8 oz. (or larger) can mushroom pieces (drained)

2 4.5 oz. (or equivalent) cans diced or sliced black olives (drained)

2 C. grated cheddar cheese

2 C. boiling water

DIRECTIONS:

Pre-heat oven to 350 degrees

Cook rice according to package directions - EXCEPT use only 1½ C. water per package.

Mix cooked rice with tomatoes, mushrooms, black olives and cheese - do NOT drain the tomatoes.

Put ingredients in large casserole dish or 11' x 13' baking pan.

Pour 2 C. boiling water over ingredients.

Bake covered for 30 minutes.

Bake uncovered for another 15 minutes. All liquid should be absorbed by that time.

Note: A small can of diced green chiles is good in this if you like a slightly spicy dish.