

Shrimp and Wild Rice Casserole

- 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

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.