

Beef and Wild Rice Casserole



PREPARATION TIME
25 minutes



COOKING TIME
45 minutes



PERFECT PARTNER
baby carrots



Leftover cooked rice can be used to make another tasty, inexpensive side dish everyone loves—fried rice. Sauté in some oil and add minced green onions, mushrooms and a little fresh ginger.

SHOPPING LIST

- sirloin • celery • mushrooms
- wild rice • water chestnuts
- almonds • beef broth
- soy sauce

ON HAND

- oil • onion • garlic

INGREDIENTS

- 2 pounds sirloin, cubed
- 2 tablespoons vegetable oil
- 1 medium onion, chopped
- 1 clove garlic, minced
- 1 cup chopped celery
- 2 cups sliced mushrooms
- 1 (7-ounce) package long grain and wild rice mix or 1 1/3 cups wild rice mix
- 1 (8-ounce) can sliced water chestnuts, drained
- 2 (10-ounce) cans beef broth
- 2 tablespoons soy sauce
- 1/2 cup slivered almonds, toasted

Make Ahead

This entrée can be prepared up to a day ahead and reheated in the microwave.

♦ VARIATION

Substitute ground beef for the cubed sirloin for a super quick and easy weeknight dinner.

- 1** Preheat oven to 350°F. Brown steak in oil in a large deep skillet, about 6 minutes. Push steak to side of skillet. Add onion and garlic. Sauté for 5 minutes.



- 2** Add celery and mushrooms. Sauté for 5 minutes. Add rice and water chestnuts; mix well with steak and vegetables.

- 3** Add beef broth and soy sauce. Bring to a boil. Pour into a lightly greased 3-quart casserole. Cover with foil.



- 4** Bake for 45 minutes or until rice is tender. Fluff rice with fork before serving. Sprinkle with toasted almonds. Place in a serving bowl.

SERVES **6**

COOK'N
Express

- To cut the baking time in half, replace the long grain and wild rice mixture with quick-cooking brown rice. Bake as directed for 20 minutes instead of 45 minutes.