

Our State eats

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Wild Rice & Mushroom Casserole

Yield: 10 to 12 servings.

- 4 cups cooked wild rice, prepared according to package directions
- 1½ pounds assorted mushrooms (cremini, oyster, shiitake)
- 1 cup chopped celery
- 1 cup chopped onion
- 1 stick unsalted butter
- ½ cup soy sauce
- 2 cups full-fat sour cream
- Salt to taste
- ½ teaspoon ground black pepper
- 1 cup slivered almonds, with extra for garnish
- ½ cup fresh parsley, chopped

Preheat oven to 350°. Butter a 3-quart casserole dish.

Clean mushrooms with a damp paper towel. Slice mushrooms and sauté with celery and onions in butter for 10 minutes.

Combine soy sauce, sour cream, salt, and pepper. Add cooked wild rice; onion, mushroom, and celery mixture; and almonds. Toss lightly. Season with salt to taste.

Place mixture into casserole dish. Bake for 1 hour, uncovered. Stir casserole every 15 minutes while baking. Garnish with slivered almonds and fresh parsley. Serve with crusty bread.



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