

Seafood Casserole



- 1 box Uncle Ben's long grain and wild rice, prepared according to package directions
- 1 cup chopped celery
- 1 cup chopped onion
- 1 cup chopped bell pepper
- 1 tblsp. butter
- 1 tblsp. olive oil
- 1 can cream of mushroom soup
- ½ cup mayonnaise
- 1 tsp. Worcestershire sauce
- 1 tsp. salt
- 1 lb. medium shrimp
- 1 6 oz. can tuna packed in oil, well drained
- 1 6 oz. can crab meat
- 1 cup bread crumbs
- 3 tblsp. butter, melted

Preheat the oven to 350.

Cook rice according to package directions. Set aside. Meanwhile, melt 1 tblsp. butter and olive oil in a large skillet. Cook celery, onion, and bell pepper until tender. Drain the rice mix and add to skillet with vegetables. Stir together well to blend.

Bring 4-5 cups of water to a boil in a large pot. Cook the shrimp briefly just until they turn pink (approximately 2 minutes). Drain shrimp.

In a large bowl combine the well-drained shrimp, crab meat and tuna. Add the cream of mushroom soup, mayonnaise, Worcestershire sauce and salt.

Add the rice and vegetables mixture to the seafood and mix well. Turn the mixture out into a well-greased 9x13 casserole dish. Evenly sprinkle the top with bread crumbs. Pour melted butter over bread crumbs.

Bake for 30-45 minutes or until bubbly. Makes 10-12 servings.

Enjoy!

Never Enough Thyme
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