



A.G. Thomson House Historic Bed & Breakfast Inn
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Wild Rice Casserole

1 cup cooked wild rice
½ chopped onion (red or white)
1/3 cup diced roasted red pepper
1 can cream of mushroom soup
¼ herbed bread crumbs (optional)

Optional seasonings that I use to add to this mixture (be creative!):

½ tsp rubbed sage
½ tsp thyme leaves
½ tsp herbs de provence
Fresh ground pepper to taste

Preheat oven to 375 degrees.

Combine all the ingredients together in a bowl. Top with the bread crumbs if using. Spray an 8 x 8 casserole dish. Add mixture to the dish and bake for 45 – 50 minutes.

Note: This can be made a night or two in advance. I recommend doing this because it helps to enhance the flavors! This is a great side dish to our egg dishes, French toast, and pancakes!