

Seafood Casserole

At Stonehurst Place we cook with Organic ingredients whenever possible.

- ½ cup butter, melted
- 1 cup onion, chopped
- 1 medium green bell pepper, chopped
- ½ cup celery, chopped
- ½ cup wild rice, cooked according to package directions
- ½ cup white rice, cooked according to package directions
- 1 **pound** medium raw shrimp, shelled and deveined
- 2 cans cream of mushroom soup, 10 ¾ oz. each
- 1 can canned sliced mushrooms, 4 oz. drained
- 6 ounces fresh lump crabmeat with juice
- ¼ cup water
- 2 **oz** jar pimientos, drained
- 1 cup Pepperidge Farm stuffing mix

Method

1. Preheat oven to 350°F. Grease a 9x13 baking dish.
2. Melt butter in a large skillet over medium heat. Add onion, bell pepper and celery; cook until soft. Add remaining ingredients, except stuffing, and stir to combine; put mixture in baking dish.
3. Sprinkle with stuffing. Bake for 60 minutes and serve hot.

Notes



Cook'nWithCaroline Tips:

"This is great brunch buffet casserole that people love ... it's comfort food. Take it from me, opt to spend time with your guests instead of an extra 30 minutes in the kitchen making a basic white sauce - use the canned soups as a sauce base. The casserole will be just as good and you'll be better off for it!"



Servings/Yield

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Rating



Categories

Breakfast Casseroles

NUTRITION FACTS

Servings: 6

Amount Per Serving

Calories: 410

Total Fat: 21.64g

Cholesterol: 83mg

Sodium: 1419mg

Total Carbs: 33.52g

Dietary Fiber: 4.16g

Sugars: 4.22g

Protein: 14.58g