



CREAMY SHRIMP AND WILD RICE CASSEROLE RECIPE

Ingredients:

- 1 pound cooked shrimp, cut in half
- 1 cup long grain and wild rice
- 1½ cups water
- 2 stalks celery, chopped
- 1 medium onion, chopped
- ½ stick butter
- 1 can cream of mushroom soup
- ½ cup sour cream
- 1 cup half and half
- 1 teaspoon salt
- 1 teaspoon pepper
- 3 cups white cheddar cheese, grated
- 1 (6-ounce) package Parmesan cheese, shredded
- 1 cup slivered almonds, roasted
- 1 cup fine bread crumbs

Instructions:

Step 1: Prepare Your Oven and Rice

Preheat your oven to 350°F. Put water on to boil. Add rice and cook on low for 15 minutes. Turn off heat and let it stand covered for 5 minutes. Take a fork and fluff the rice. This ensures the rice is cooked but still has texture.



Step 2: Sauté the Aromatics

Melt butter in a skillet and sauté celery and onion until translucent, about 10 minutes. This builds flavor—don't skip this step. The softened vegetables add depth to the casserole.

Step 3: Combine the Ingredients

Put rice in a large mixing bowl. Add celery, onions, shrimp, cream of mushroom soup, sour cream, half and half, salt, pepper, 1½ cups white cheddar cheese, and 3 ounces Parmesan cheese. Stir until all is combined. The mixture should be creamy and cohesive. Don't overmix—just combine until everything is evenly distributed.

Step 4: Assemble the Casserole

Pour the mixture into a 9x12 inch casserole dish. Smooth the top gently. Cover with bread crumbs. This creates a golden, crispy topping that contrasts beautifully with the creamy filling.

Step 5: First Baking

Bake for 30 minutes, until the casserole is heated through and the edges are bubbling.

Step 6: Add the Finishing Touches

Remove from the oven and add the remaining cheeses and roasted almonds. The almonds add crunch and sophistication.



The additional cheese creates a golden, melty top. Bake another 5 minutes, just until the cheese melts and the almonds are warm

.Step 7: Rest and Serve

Remove from the oven and let rest for 5 minutes before serving. This allows the casserole to set slightly and makes serving easier.

Serves: 8-10 people

Preparation Time: 20 minutes **Cooking Time:** 35 minutes **Total Time:** About 1 hour

Pro Tips for Perfect Creamy Shrimp and Wild Rice Casserole

Use Quality Shrimp

Fresh or frozen shrimp both work beautifully. If using frozen, thaw completely and pat dry before adding to the casserole. Dry shrimp prevents excess moisture in the dish.

Don't Skip the Sautéing

Sautéing the celery and onion develops flavor. This step takes 10 minutes but makes a significant difference in the final result.

Cook the Rice Properly



Undercooked rice will continue to absorb liquid in the oven. Overcooked rice becomes mushy. Follow the timing carefully—15 minutes cooking, 5 minutes standing.

Use Two Types of Cheese

The combination of white cheddar and Parmesan creates depth. White cheddar is creamy and mild. Parmesan adds sharpness and helps create a golden top.

Toast the Almonds

Roasted almonds add crunch and flavor. If you can't find pre-roasted almonds, toast raw ones in a 350°F oven for 5-7 minutes.

Make It Ahead

Assemble the casserole completely (except the final cheese and almonds) up to 24 hours ahead. Cover and refrigerate. Bake as directed, adding 5-10 minutes to the baking time if the casserole is cold from the refrigerator.

Freeze for Later

This casserole freezes beautifully. Assemble completely, wrap tightly in foil, and freeze for up to 3 months. Thaw overnight in the refrigerator before baking. Add 10 minutes to the baking time.

Bread Crumb Topping



For extra crunch, toss the bread crumbs with a little melted butter before sprinkling on top. This creates a more golden, crispy topping.

Variations and Substitutions

Chicken Version

Use 2 1/2 cups of shredded cooked chicken instead of shrimp. Use sharp yellow cheddar instead of white cheddar for a slightly different flavor profile. Everything else stays the same.

Seafood Medley

Combine shrimp with crab meat or scallops for a luxurious version. Use 1 pound total seafood.

Vegetable Addition

Add 1 cup of fresh or frozen peas, or sautéed mushrooms for extra vegetables and texture.

Lighter Version

Use half-and-half instead of sour cream and heavy cream. Use reduced-fat cheddar cheese. The casserole will be slightly less rich but still delicious.

Spicy Version

Add 1/2 teaspoon cayenne pepper or a dash of hot sauce to the mixture for a little heat.