

Classic 80s Creamy Mushroom Rice Casserole

A nostalgic 80s casserole reinvented without chicken, doubling the rice for a comforting and creamy mushroom and onion soup baked dish that's perfect as a hearty side or main meal.


10 min

Total time

Easy

Difficulty

450

kcal / serving

Ingredients

- 1 1/2 cups Minute Rice
- 1 can mushroom soup
- 1 can cream of chicken soup
- 1 package onion soup mix
- 1 1/2 cups milk

Steps

- 1 Preheat oven to 350°F (175°C).
- 2 Spread 1 1/2 cups of Minute Rice evenly in a 9x13 inch baking dish.
- 3 In a separate bowl, mix together the mushroom soup, cream of chicken soup, and milk until smooth.
- 4 Pour the soup mixture evenly over the rice.
- 5 Sprinkle the onion soup mix evenly on top of the mixture.
- 6 Cover the dish tightly with aluminum foil.
- 7 Bake in the preheated oven for 2.5 to 3 hours without peeking.
- 8 Remove from oven, let sit for 5 minutes before serving.