

Little Verons Recipe

Shrimp or Crawfish Casserole

1 can Rotel (diced tomatoes w/green chili)
1 can mushrooms
1 can cream of mushroom soup
1 can Cheddar cheese soup
4 C. cooked rice
½ C. butter or margarine
1 medium onion, diced
1 lb. peeled and de-veined shrimp or crawfish
Seasoning to taste

Directions:

- Preheat oven to 375
- Sauté onions in butter until tender
- Season crawfish or shrimp to taste and add to onions
- Cook over med-high heat until seafood is cooked.
- Add tomatoes and mushrooms
- Mix in soups and simmer for 5-10 min. letting excess liquid cook out
- Stir in rice and place into ungreased glass casserole dish
- Bake for approximately 20-30 min until top is slightly brown