



[Pork Sausage Casserole](#)

Recipe found on AnnsEntitledLife.com

Pork Sausage Casserole Ingredients:

- 4.5oz Wild Rice, prepared (1 4.5oz Carolina Long Grain and Wild Rice packet, prepared according to package directions was used to make the dish shown)
- 1 lb Pork Sausage
- 1 cup fresh Mushrooms
- 1 Onion, chopped
- 4 TBSP Wondra
- ½ cup Heavy Cream
- 1/8 tsp Thyme
- ¼ tsp Oregano
- ½ cup Slivered Almonds
- 1 (15oz) can Chicken Broth

Pork Sausage Casserole Directions:

- Preheat oven to 350°.
- Prepare wild rice according to manufacturer instructions.
- In a pan, crumble, then fry, pork sausage, drain fat.
- In same pan, sauté onions and mushrooms.
- Mix in Wondra, then stir in heavy cream until smooth.
- Add thyme, oregano, slivered almonds, simmer 5 minutes.
- Transfer all to a 4 quart casserole dish.

- Add cooked rice and chicken broth.
- Bake at 350° for 45 minutes.