

Joan Bergner's Sausage Casserole

4 servings

55 minutes, 30 minutes in the Instant Pot

Ingredients

8 oz raw breakfast sausage

1 large onion, chopped

1 cup chopped celery

2/3 cup uncooked rice

1 pkg Lipton's Chicken Noodle Soup

3 ½ - 4 cups water

¼ tsp freshly ground pepper

Directions

Preheat oven to 350° F.

Brown crumbled sausage on cook top in an oven proof Dutch oven, drain. Add onion and celery, sauté until tender. Add rice, soup and water. Bring to a boil, cover and cook in oven for about 30 minutes. Test for casserole consistency, if water has not all been absorbed, remove lid and cook for another 5-10 minutes. Serve immediately.

Instant Pot Version:

Using the sauté function cook sausage until browned breaking it up into small pieces. Add onion and celery, sauté until tender. Add rice, brown for a few minutes. Add Soup and water, lock cover into place and seal steam nozzle. Press [Manual] and set the timer for 4 minutes. Allow to [Keep Warm] for 10 minutes and then turn off and release the pressure. Stir and enjoy!

