**CRAWFISH RICE CASSEROLE** LISA TROENDLE

1 CUP ONIONS CHOPPED

½ BELL PEPPER CHOPPED

1 CUP CELERY CHOPPED

½ STICK OF BUTTER

1 POUND OF CRAWFISH TAILS

1 10 OZ. CAN OF ROTEL DRAINED

1 TBLS CREOLE SEASONING

2 CUPS OF COOKED RICE

1 10 ½ OZ CAN CONDENSED CREAM OF MUSHROOM SOUP

1 CUP COOKED CORN ( FROZEN OR CANNED)

4 OZ. SHREDDED CHEDDAR CHEESE

SAUTE ONION, BELL PEPPER, AND CELERY, AND GARLIC IN BUTTER TIL SOFT. STIR IN CRAWFISH TAILS, TOMATOS, AND CREOLE SEASONING. SIMMER 5-10 MINUTES REMOVE FROM HEAT

IN A LARGE BOWL COMBINE RICE, SOUP AND CORN. STIR TOGETHER WELL. THEN STIR IN CRAWFISH/TOMATO MIXTURE. POUR INTO LIGHTLY GREASED CASSEROLE DISH. COVER WITH FOIL AND BAKE 20-30 MIN @350\* UNCOVER AND TOP WITH CHEESE BAKE FOR ANOTHER 5-10 MINUTES TIL CHEESE MELTS