## **Chow Mein Casserole**

## **By Scott Hodges**

- 1 lb ground round, browned
- 2 cups chopped celery
- 1 chopped red onion
- 1 can of cream of mushroom soup
- 1 1/4 cups of water
- 1 tsp. chopped garlic
- 1/2 tsp. grated ginger
- 1 cup uncooked rice
- 1 can of bean sprouts
- 1 (4 0z.0) can mushrooms
- ¼ cup soy sauce
- Chow Mein Noodles for topping

## Pre-heat oven to 350 degrees

Mix all ingredients in a bowl (except Chow Mein noodles) and pour into a greased 2 qt. casserole. Bake covered with foil for 1 hour. Remove from oven and remove foil. Sprinkle with Chow Mein noodles. Bake 15 minutes more. Let rest @ 15 minutes. Serve with soy sauce.

