

# Mexicali Wild Rice Casserole – Gibbs-California Wild Rice

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**Yield:** 4 Servings

## Ingredients

2 cups [California Wild Rice](#) *cooked*

1 can (4 oz) [green chilies](#) *chopped or diced, drained*

1 cup [Cheddar or Monterey Jack Cheese](#) *grated*

1 can (17 oz) [whole kernel corn](#) *drained*

2 cups [chunky, mild salsa sauce](#) *or medium for hotter flavor*

[corn or tortilla chips](#)

## Instructions

Combine the cooked wild rice with the corn and chilies and spread in a lightly oiled 7 X 11 inch casserole.

Spread the salsa sauce over this and sprinkle with the cheese.

Cover and cook at 350° about 30 minutes.

Serve with a basket of corn or tortilla chips.

To serve individual servings, heat the casserole ingredients without the cheese and spoon over corn or tortilla chips on individual plates; sprinkle cheese on top and, if desired, heat either under a broiler or in a microwave to melt cheese.

**Cuisine:** [Mexican](#)

**Course:** [Entrée](#)