



## Wild Rice and Egg Squares

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Working ahead? You can make this dish up to 24 hours in advance; simply assemble the ingredients and pour into the buttered baking dish, then cover and refrigerate until ready to bake and serve.

Ingredients  
12 cup green onions, thinly sliced; include some green portion of onions  
23 cup red, yellow, or orange bell pepper, finely chopped  
2 T. butter  
8 large eggs  
1 cup half-and-half  
14 tsp. salt  
18 tsp. black pepper  
1 12 cups cooked wild rice, cooled  
1 12 cups Monterey Jack cheese, shredded

### Preparation

Preheat oven to 350 degrees F. Heat butter in heavy-bottomed skillet, sauté green onions and peppers until peppers begin to soften. Set aside.

In large bowl, beat together eggs, half-and-half, and salt and pepper. Stir in wild rice, onions and peppers, and one cup of the cheese. Pour into buttered 8-inch by 8-inch glass baking dish. Top with remaining cheese.

Bake approximately 45 minutes or until knife inserted in center comes out clean.

Serves 4 to 5.