



IN PARTNERSHIP WITH



## MAKE-AHEAD CHEESY SHRIMP & RICE

SERVINGS: 6 | PREP TIME: 25 MINS | COOK TIME: 35 MINS

- Cook and stir bacon in large skillet on medium heat until crisp. Remove bacon from skillet with slotted spoon, reserving 2 Tbsp. drippings in skillet; drain bacon on paper towels.
- Spoon rice into 13x9-inch baking dish sprayed with cooking spray; top with shrimp mixture and cheese. Cover with foil. Refrigerate up to 24 hours.
- Heat oven to 375°F. Bake casserole, covered, 35 min. or until heated through, uncovering after 20 min.

RECIPE PROVIDED BY  
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4 slices OSCAR MAYER Bacon, chopped  
1 onion, chopped  
1 green pepper, chopped  
2 cloves garlic, minced  
1 can (15 ounces) tomato sauce  
3/4 cup TACO BELL® Thick & Chunky Salsa  
1-1/2 pound cooked cleaned medium shrimp  
1 package (10 ounces) frozen corn, thawed  
4 cups cooked long-grain white rice  
1-1/2 cups KRAFT Mexican Style Shredded Four Cheese with a TOUCH OF PHILADELPHIA