

Crab Imperial Casserole

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Servings: 8

Preparation Time: 20 minutes

Bake Time: 25 minutes

3 cups spiral pasta, uncooked

1 1/4 cups fresh mushrooms, sliced

5 tablespoons butter, cubed

2 tablespoons all-purpose flour

3/4 teaspoon pepper

1/2 teaspoon salt

1 1/2 cups 2% milk

4 cans (6 oz each) lump crabmeat, drained

1 can (10 3/4 oz) condensed cream of mushroom soup, undiluted

1/4 cup butter-flavored crackers, crushed

Preheat the oven to 350 degrees,

Cook the pasta according to package directions.

Meanwhile, in a large skillet, saute' the mushrooms in butter until tender.

Stir in the flour, pepper and salt until blended. Gradually add the milk. Bring to a boil.

Cook and stir for 2 minutes or until thickened.

Stir in the crab and soup until blended.

Drain the pasta and transfer to a large bowl.

Add the crab mixture. Toss to coat.

Transfer to a greased 13x9-inch baking dish. Sprinkle with cracker crumbs.

Bake, uncovered, for 25 to 30 minutes or until bubbly.

Per Serving (excluding unknown items): 195 Calories; 12g Fat (54.5% calories from fat); 15g Protein; 7g Carbohydrate; trace Dietary Fiber; 76mg Cholesterol; 736mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 2 Fat.