

Double Shrimp Casserole

Carol Calloway

Apple Pie and Sisterhood; Favorite Recipes From Tri Kappa

*4 ounces (three cups)
noodles
1 can shrimp soup
3/4 cup milk
1/2 cup mayonnaise
1/4 cup dried celery
1 tablespoon green onion,
chopped
1/4 teaspoon salt
cup Cheddar cheese,
shredded
1 cup cooked shrimp
1/4 cup chow mein noodles*

Preheat the oven to 350 degrees.

Cook the noodles according to package direction. Drain.

In a bowl, combine the soup, milk, mayonnaise, celery, onion and salt. Mix well.

Stir in the cheese, shrimp and cooked noodles. Pour into a one and one-half quart baking dish.

Bake, uncovered, for 30 to 35 minutes.

Top with the chow mein noodles.

Bake for 10 minutes.

(The casserole may be made in advance and refrigerated until baking.)

Per Serving (excluding unknown items): 1775 Calories; 112g Fat (55.4% calories from fat); 79g Protein; 124g Carbohydrate; 5g Dietary Fiber; 669mg Cholesterol; 1860mg Sodium. Exchanges: 7 1/2 Grain(Starch); 7 Lean Meat; 0 Vegetable; 1/2 Non-Fat Milk; 11 Fat.