
Seafood Lasagna

Carole Knibloe - Hudson's Kalamazoo

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

Servings: 12

8 lasagna noodles
1 cup chopped onion
2 tablespoons butter or margarine
1 package (8 ounce) cream cheese, softened
1 1/2 cups cream-style cottage cheese
1 egg , beaten
2 teaspoons dried basil leaves, crushed
1/2 teaspoon salt
1/8 teaspoon pepper
2 cans (10-3/4 ounce ea) cream of mushroom soup
1 jar (4 ounce) sliced mushrooms, drained
1/3 cup milk
1/3 cup dry white wine
1 pound shelled shrimp, cooked and deveined
1 can (7-1/2 ounce) crab, drained, flaked and cartilage removed
1/4 cup grated Parmesan cheese
4 ounces (one cup) shredded sharp process American cheese

Preheat the oven to 350 degrees.

Cook the noodles as directed according to package directions. Drain.

Place four noodles in a greased 9x13x2-inch baking dish.

In a saucepan, cook the onion in butter until tender. Blend in the cream cheese. Stir in the cottage cheese, egg, basil, salt and pepper. Spread half of the mixture over the noodles in the baking dish.

In a medium bowl, combine the soup, mushrooms, milk and wine. Stir in the shrimp and crab. Spread half over the cottage cheese layer. Repeat the layers. Sprinkle with Parmesan cheese.

Bake, uncovered, for about 45 minutes. Top with American cheese.

Bake 2 to 3 minutes longer. Let stand 10 minutes before serving.

Seafood

Per Serving (excluding unknown items): 349 Calories; 12g Fat (31.4% calories from fat); 12g Protein; 46g Carbohydrate; 2g Dietary Fiber; 38mg Cholesterol; 410mg Sodium. Exchanges: 3 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 2 Fat.