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Seafood Casserole Recipe

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## SEAFOOD CASSEROLE RECIPE

### Ingredients

- 20 oz. Homemade Cream of Mushroom Soup (you could use small cans of Cream of Mush. soup...but why? Homemade is so much better)
- 1 cup lite mayonnaise
- 1/4 cup Sherry
- 1/2 cup milk
- 1 teaspoon (tsp) Cherchies® Garlic Seasoning
- 1 Tablespoon (Tbsp) Cherchies® Champagne Mustard
- 1 1/2 lbs. seafood (2 cans of lump crab meat and 1 lb. shrimp)
- 1 5 oz. cans of water chestnuts, drained and roughly chopped
- 1/2 cup minced green onions
- 3 cups seasoned stuffing mix
- 1 cup sharp cheddar cheese, shredded
- Cooked rice or noodles (optional)



### Preparation

1. Preheat oven to 350 degrees. In a small bowl, combine the breadcrumbs and cheese. Set aside.
2. In a large bowl, combine all of the ingredients, except for the stuffing mix and cheese. Once the ingredients are mixed, spoon them into a 9x13 casserole dish. Sprinkle the casserole with the stuffing and cheese mixture.
3. Bake for 30 minutes, or until golden and bubbly. Serve over rice or noodles. Enjoy!

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