

Foster's Body & Paint

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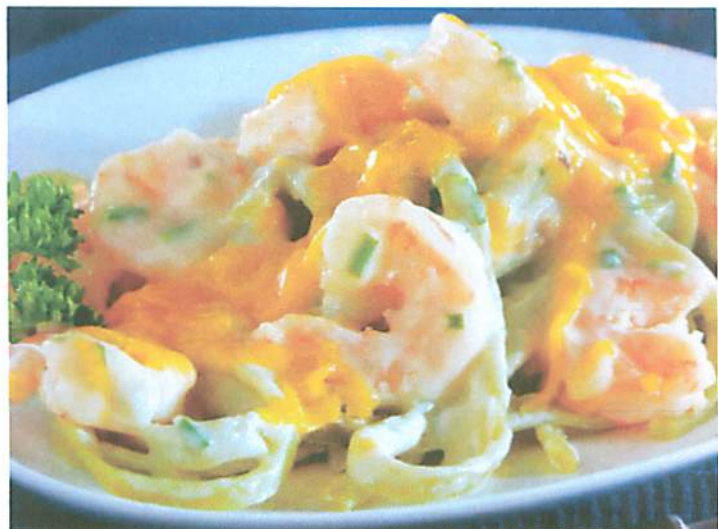
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Shrimp Noodle Supreme

Ingredients:

- 1 package (8 oz.) spinach fettuccine, cooked and drained
- 1 package (3 oz.) cream cheese, cubed and softened
- 1/2 cup (1 stick) butter, softened
- 1 ½ lbs. medium shrimp, peeled and deveined
- Salt and black pepper
- 1 can (10 ¾ oz.) condensed cream of mushroom soup, diluted
- 1 cup sour cream
- 1/2 cup half-and-half
- 1/2 cup mayonnaise
- 1 Tblspn. snipped chives
- 1 Tblspn. chopped fresh parsley
- 1/2 tsp. Dijon mustard
- 3/4 cup (6 oz.) shredded sharp cheddar cheese



Preparations:

- 1.) Preheat oven to 325 degrees. Spray 13x9 inch glass casserole with nonstick cooking spray.
- 2.) Combine noodles and cream cheese in medium bowl. Spread noodle mixture in bottom of prepared casserole.
- 3.) Melt butter in large skillet over medium-high heat. Add shrimp; cook and stir 5 minutes or until shrimp are pink and opaque. Season to taste with salt and pepper. Layer shrimp over noodles.
- 4.) Combine soup, sour cream, half-and-half, mayonnaise, chives, parsley and mustard in another medium bowl. Spread over shrimp. Sprinkle cheddar cheese over top.
- 5.) Bake 25 minutes or until hot and cheese is melted.

Makes 6 servings

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