

SHRIMP AND CRABMEAT CASSEROLE

SUBMITTED BY: TERRI HENDERSON NEAL (DICK HENDERSON'S DAUGHTER)

1 lb raw, peeled & deveined medium shrimp
1 lb crabmeat (or scallops, if preferred)
2 sm. cans sliced water chestnuts
8 oz. eggless seashell pasta, cooked
3/4 cup chopped mild onion
pepper to taste

Cook pasta shells til almost done and drain well. Mix seafoods with undiluted soup, then add to pasta shells and onion, folding in. Top with grated sharp cheddar cheese and breadcrumbs. Bake 20 minutes at 350 deg. til bubbly.