

Flo's Shrimp and Green Noodles

Ingredients:

- 8 oz. package of spinach noodles, prepared according to directions
- 3 lbs. medium shrimp, peeled and deveined
- 1 can cream of mushroom soup
- 1 can sour cream (using the soup can as a measure)
- 1 can Hellmann's Mayonnaise (using soup can; don't substitute brands)
- 1 tsp. Dijon mustard
- 4 T. dry sherry
- 1 T. chopped chives
- 1 cup sharp Cheddar cheese, shredded

Directions:

1. Spray a 2 qt. Pyrex casserole dish with cooking spray (this will help with the clean-up). Cook an 8-oz. package of spinach noodles as directed on the package. Drain and arrange in the casserole, forming a shallow nest.

2. In a large skillet, sauté shrimp until they are just cooked. I never use any liquid when I sauté shrimp because they make enough of their own. I will season them with a little Mrs. Dash and a very little Lawry's Seasoned Salt. The sauce we will use is very salty, so go easy seasoning the shrimp. Drain the shrimp and spoon them into your nest of noodles.

3. In a bowl you will mix together mushroom soup, sour cream and mayonnaise. Stir and add Dijon mustard, dry sherry and chopped chives. Spoon this sauce over shrimp and noodles. Sprinkle cheese on top. At this point, you can refrigerate this dish for up to two days, so it's great for entertaining.

4. When you are ready to bake the casserole, place it in a 350° oven for 30 to 40 minutes until the cheese is melted and beginning to brown. If you have refrigerated the casserole, let it come to room temperature for 30 minutes before you bake it.

Serve with a nice salad and some crusty rolls and you will be serenaded with compliments. If shrimp is too pricey, try chicken. I have also made this with left over Thanksgiving turkey and vegetables. Honestly, this "secret sauce" could make old shoe soles taste good, so feel free to experiment.

E-mail your questions to Flo at flogalley@comcast.net, and until next time, **go teach a kid to cook!**

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