

Seafood Lasagne

Serves 8

6 Whole Wheat lasagne noodles
1 cup chopped onion
2 tablespoons olive oil
1 8-oz. pkg. cream cheese, softened
1 ½ cups ricotta cheese
1 egg, beaten
2 tsp. basil, crumbled
¼ tsp. pepper
2 10 ½-oz. cans cream of mushroom (shrimp) soup
⅓ cup milk (¼ c)
⅓ cup Chablis, or a dry white wine (¼ c)
2 pounds shrimp, peeled, deveined and sliced in half lengthwise
½ pound backfin or lump crabmeat, cartilage removed
¼ cup grated Parmesan cheese
½ cup shredded Mozzarella cheese

Preheat oven to 350 degrees. Cook lasagna noodles according to package directions. Cover the bottom of a 9 x 13 baking dish with three noodles. Set aside. Saute onion in oil until soft. Blend in cream cheese. Stir in ricotta, egg, basil and pepper, and spread half over noodles. Combine soup with milk and wine. Add shrimp and crabmeat and spread half over cheese mixture. Repeat layers. Sprinkle with Parmesan. Bake 45 minutes. Top with mozzarella. Bake 5 minutes more. Let stand 15 minutes.

(From Mary Samson at Coldwell Banker Choice Properties)