

## Shrimp Supreme

Recipe By :Linda Resch

Serving Size : 6 Preparation Time :0:00

Categories : Main Dishes Pasta  
Seafood

Amount	Measure	Ingredient -- Preparation Method
3	ounces	cream cheese -- cubed & softened
48		shrimp -- 1/4 lb per person
1/2	cup	butter
1	can	cream of mushroom soup
1	cup	sour cream
1/2	cup	milk
1/2	cup	mayonnaise
1	teaspoon	Dijon mustard
6		green onion -- chopped
2	tablespoons	parsley
1/2	cup	cheddar cheese -- shredded
1	pound	rotini -- cooked and drained

Grease 9x13 pan. Toss the cream cheese with the pasta and press into the bottom of the greased pan.

Sauté the shrimp in the butter until pink. Spread the shrimp & butter over the pasta.

Mix the rest of the ingredients together, except for the cheddar. Spread over the top of the shrimp.

Top with the cheddar. Use extra if you have it. Bake uncovered at 325 for 30 minutes. Let stand for a few minutes.

Source:

"Black Island Cookbook"

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Per Serving (excluding unknown items): 808 Calories; 51g Fat (56.6% calories from fat); 26g Protein; 63g Carbohydrate; 2g Dietary Fiber; 166mg Cholesterol; 653mg Sodium. Exchanges: 4 Grain(Starch); 2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 7 1/2 Fat; 0 Other Carbohydrates.