

Salmon Supper Casserole

Ingredients

- 1 can (7-3/4 oz.) salmon
- 3 cups cooked egg noodles
- 1 cup grated Cheddar cheese
- 1 cup frozen peas, thawed
- 1/4 cup sliced green onions
- 2 Tbsp minced parsley
- 1 can (10-3/4 oz.) condensed cream of celery soup
- 1/2 cup dairy sour cream
- 1 Tbsp lemon juice
- 1/2 tsp dry mustard
- Salt and pepper to taste
- Grated Parmesan cheese

Instructions

1. Drain and flake salmon, reserving liquid.
2. Combine flaked salmon and liquid with remaining ingredients, except Parmesan cheese.
3. Place in buttered 2-quart casserole and sprinkle with grated Parmesan cheese.
4. Bake at 375 degrees for 30 to 40 minutes.
5. Garnish with slice of lemon and parsley.

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| 1 can (7-3/4 oz.) salmon | 1/2 cup dairy sour cream |
| 3 cups cooked egg noodles | 1 tablespoon lemon juice |
| 1 cup grated Cheddar cheese | 1/2 teaspoon dry mustard |
| 1 cup frozen peas, thawed | Salt and pepper to taste |
| 1/4 cup sliced green onions | Grated Parmesan cheese |
| 2 tablespoons minced parsley | |
| 1 can (10-3/4 oz.) condensed
cream of celery soup | |

Drain and flake salmon, reserving liquid. Combine flaked salmon and liquid with remaining ingredients, except Parmesan cheese. Place in buttered 2-quart casserole and sprinkle with grated Parmesan cheese. Bake at 375 degrees for 30 to 40 minutes. Garnish with slice of lemon and parsley. **Makes 6 servings.**



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