Salmon Broccoli Casserole

Puget Power Gazette - January 1981

Makes 4 servings

Ingredients

- 1 can (7 3/4 oz.) salmon
- 1 package (10 oz.) frozen broccoli spears
- 1/3 cup chopped onion
- 1 Tbsp butter or margarine
- 1 can (10 3/4 oz.) condensed cream of celery soup
- 1 can (4 oz.) mushrooms, drained
- 1/4 cup grated Parmesan cheese
- 1/2 tsp dried dill weed
- 1/2 tsp salt
- 1/8 tsp pepper
- 2 Tbsp lemon juice

Instructions

1. Drain salmon, reserving the liquid, and break into chunks.
2. Cook broccoli according to package directions and drain thoroughly. Cut into bite-size pieces.
3. Sauté onion in butter or margarine until tender.
4. Add soup and heat through.
5. Stir in mushrooms, cheese, dill weed, salt, pepper, lemon juice, and reserved salmon liquid.
6. Mix with broccoli and salmon.
7. Pour into a shallow buttered baking dish.
8. Bake at 350°F for 20 minutes in a conventional oven.

Microwave Directions

- Cook in microwave 5 to 7 minutes on high power.

RECIPE: CUT OUT & SAVE

Salmon Broccoli Casserole

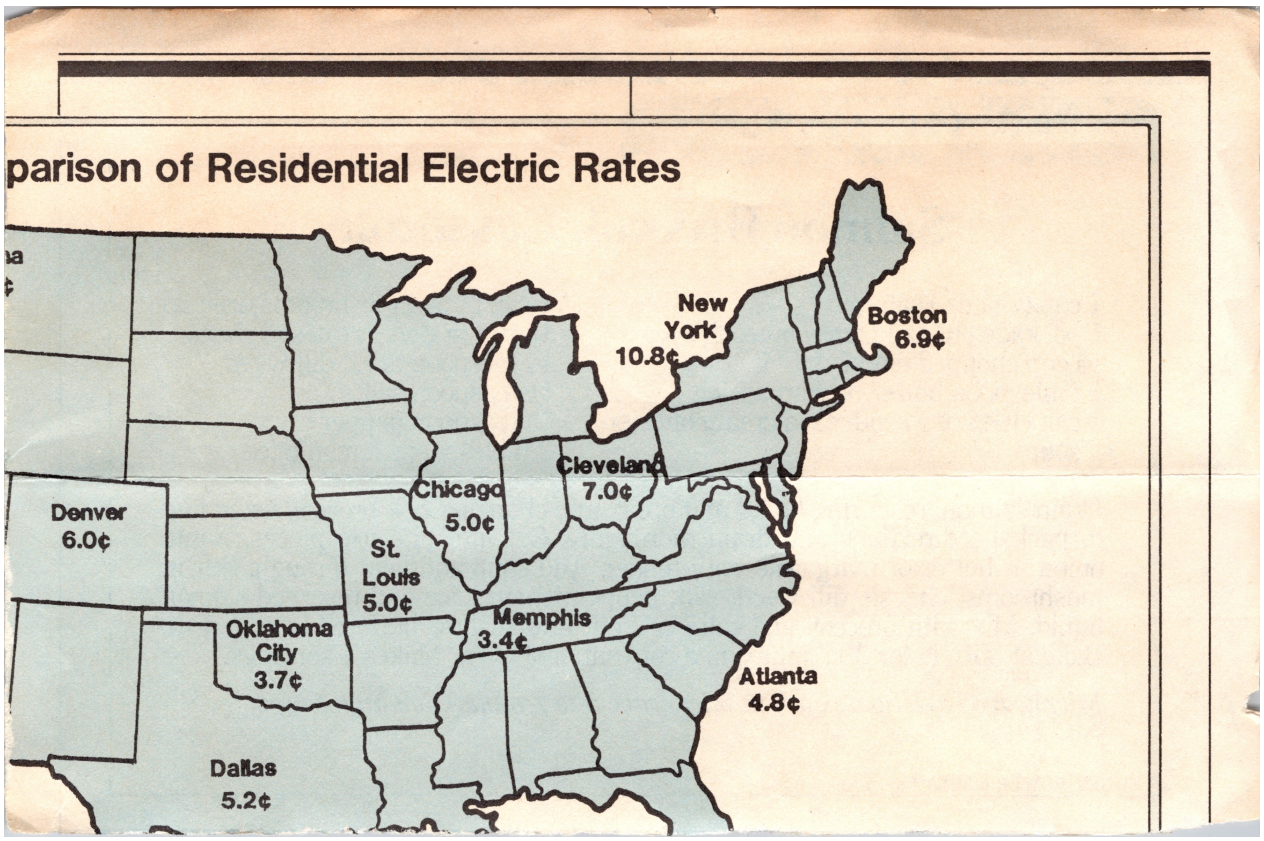
1 can (7¾ oz.) salmon
1 package (10 oz.) frozen broccoli spears
⅓ cup chopped onion
1 tablespoon butter or margarine
1 can (10¾ oz.) condensed cream of celery soup
1 can (4 oz.) mushrooms drained
¼ cup grated Parmesan cheese
½ teaspoon dried dill weed
½ teaspoon salt
⅛ teaspoon pepper
2 tablespoons lemon juice

Drain salmon, reserving liquid and break into chunks. Cook broccoli according to package directions and drain thoroughly. Cut into bite-size pieces. Saute onion in butter or margarine until tender. Add soup and heat through. Stir in mushrooms, cheese, dill weed, salt, pepper, lemon juice and reserved salmon liquid. Mix with broccoli and salmon. Pour into shallow buttered baking dish. Bake at 350°F. for 20 minutes in a conventional oven. Makes 4 servings.

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