Impossible Caesar and Crab Pie

The Tampa Tribune

Makes 6-8 servings

Ingredients

- 1 package (10 oz.) frozen asparagus, cut, thawed and drained
- 1 pkg. (8 oz.) imitation flake-style crab meat
- 1 cup shredded mozzarella cheese
- 1 cup buttermilk baking mix
- 1/2 cup milk
- 1/2 cup Caesar salad dressing
- 2 eggs

Instructions

1. Heat oven to 400°F.
2. Grease a 9" pie plate.
3. Sprinkle asparagus, crab, and cheese into pie plate.
4. Stir remaining ingredients (buttermilk baking mix, milk, Caesar salad dressing, and eggs) with a fork until blended.
5. Pour mixture into pie plate.
6. Bake 30-35 minutes or until a knife inserted in the center comes out clean.

Nutrition Data Per Serving

Nutrient	Amount
Calories	312
Protein	20 g
Sodium	640 mg
Fat	19 g
Fiber	1 g
Carbohydrates	16 g
Cholesterol	150 mg
Calories from fat	55%

IMPOSSIBLE CAESAR AND CRAB PIE-THE TAMPA TRIBUNE

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1 pkg. (8 oz.) imitation flake-style crab meat
1 cup shredded mozzarella cheese
1 cup buttermilk baking mix
½ cup milk
½ cup Caesar salad dressing
2 eggs

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