

SEAFOOD CASSEROLE WITH LOBSTER SAUCE



MADE WITH:

Blount Maine Lobster Bisque
Frozen: 77030
Regrigerated: 75030

DIRECTIONS

Preheat oven to 400F

Start by laying out the fish, scallops and shrimp in a small casserole dish.

Pour the lobster bisque over the top.

Combine the butter and bread crumbs, mix well.

Cover seafood and bisque mixture with the buttered bread crumbs.

Bake for 15 minutes or until top is golden brown.

INGREDIENTS

- ½ cup of Blount Maine Lobster Bisque
- 3oz White Fish, cut into chunks
- 2oz Shrimp
- 2oz Scallops
- 1/3 cup Bread Crumbs
- ¼ cup Butter, melted

