

## **Seafood Lasagna**

1 green onion, finely chopped  
2 tablespoon canola oil  
2 tablespoons plus 1/2 cup butter, divided  
½ cup chicken broth  
1 bottle clam juice  
1 pound bay scallops  
1 pound uncooked small shrimp, peeled and deveined  
1 package (8 ounces) crabmeat  
¼ teaspoon white pepper, divided  
½ cup flour  
1.5 cups milk  
½ teaspoon salt  
1 cup whipping cream  
½ cup shredded Parmesan cheese, divided  
9 lasagna noodles, cooked and drained

In a large skillet, sauté onion in canola oil and 2 tablespoons butter until tender. Stir in broth and clam juice, bring to a boil. Add scallops, shrimp crab and 1/8 teaspoon pepper; return to boil. Reduce heat; simmer, uncovered, 4-5 minutes or until shrimp turn pink and scallops are firm and opaque, stirring gently. Drain, reserve cooking liquid; set aside seafood mixture.

In a large saucepan, melt the remaining butter; stir in flour until smooth. Combine milk and reserved cooking liquid; gradually add to saucepan. Add salt and remaining pepper. Bring to a boil; cook and stir for 2 minutes or until thickened.

Remove from heat; stir in cream and ¼ cup cheese. Stir ¾ cup white sauce into seafood mixture.

Preheat oven to 350 degrees. Spread ½ cup white sauce into greased 13x9 inch baking dish. Top with 3 noodles; spread with ½ seafood

mixture and 1-1/4 cups sauce. Repeat layers. Top with remaining noodles, sauce and cheese.

Bake uncovered, for 30-40 minutes or until golden brown. Let stand 15 minutes before cutting. Yields 12 servings.

Tips:

May substitute a prepared Alfredo sauce, instead of making cheese sauce.

Also may use a no boil noodle. Soak noodles in very hot water for 10 minutes before building lasagna. Also, pour about ¼ cup of water over lasagna before cooking. Cover with foil and bake. Remove foil during the last 10-15 minutes of baking.