**Shrimp and Pasta Bake**

8 ounces rotini pasta

1 cup Honey Mustard Sauce

1 cup milk

4 ounces Swiss cheese

½ cup ham, cubed

¼ teaspoon salt

1 green onion, chopped

1 tablespoon diced pimentos

1.5 pounds small shrimp, peeled and deveined

½ cup Southern Baked Chicken Bake

1 ½ tablespoon butter, melted

Preheat oven to 400°F. Cook rotini according to package directions; drain. Stir together the rotini, honey mustard, milk, cheese, ham, salt, green onion, and pimentos. Fold in shrimp into the pasta mixture. Pour mixture into a greased 8 x 8 inch baking dish. Mix the butter and reserved Chicken Bake and sprinkle on top of pasta. Reduce oven temperature to 350°F. Bake for 20 minutes or until heated through.