



Recipes

Seafood Artichoke Brunch Casserole

Non-stick pan spray

2 Tbsp. butter

1 (8-oz.) pkg. sliced mushrooms

2 cups frozen hash browns

1 (14-oz.) can artichokes, drained and chopped

½ cup sliced green onions

1 clove garlic, crushed

6 eggs, beaten

1 ½ cups milk

3 cups **Premium Seafood Salad with Snow Crab**

½ tsp. salt

¼ tsp. pepper

¼ cup shredded Parmesan cheese

Preheat oven to 350°F. Spray a 13 x 9 pan with pan-spray; set aside. In large non-stick skillet, heat butter until melted. Add

mushrooms and sauté until lightly browned. Stir in hash browns, artichokes, green onions and garlic; heat on low. While vegetables heat, in large bowl, whisk together eggs and milk until well blended. Stir in **Premium Seafood Salad with Snow Crab**, skillet contents, salt, pepper, and parmesan. Pour mixture into prepared pan. Bake, uncovered, at 350°F for 30 minutes. Makes 8 servings.