

ISSUE 61



# A pinch of this & a dash of that

MEGAN'S WEEKLY RECIPES

*This week:*

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- BREADED FISH CASSEROLE

# Breaded Fish Casserole

## INGREDIENTS

- 8 servings of breaded, pre-cooked fish
- 3 cups precooked noodles (best with smaller size varieties of past - penne, macaroni, bow-tie, etc.)
- 1 cup cream cheese
- ½ cup milk
- ½ cup shredded cheese (cheddar or parmesan is best)
- Salt and pepper
- ½ tsp paprika (or use a seasoning you love)
- 1 cup chopped spinach or broccoli, or peas (or a combo of all three!)
- ½ cup bread crumbs - optional

## DIRECTIONS

1. Preheat oven to 375 F.
2. Dice fish into bite size pieces.
3. Heat cream cheese and milk in a large pot over medium heat.
4. When the cheese has melted and combined with the milk, add the fish, pasta, seasoning, vegetables, and half of the shredded cheese. Stir until well combined.
5. Pour fish and noodle mixture into a large baking dish (or use the pot if it's an oven safe dish).
6. Spread the fish and noodle mixture so it fills the pan evenly and is smooth on top. Sprinkle with the rest of the shredded cheese and bread crumbs.
7. Bake in the oven until the cheese is melted and the top is slightly crusted.