



Creamy Seafood in Shells

From Mary

2 tablespoons butter
2 hard cooked eggs, chopped
2 green onions, minced
1/4 cup white sauce
1/4 pound white fish, boned and cut into 1/2 inch pieces
2 tablespoons fine dry crumbs
2 tablespoons Parmesan cheese
1/4 pound bay scallops
salt and white pepper to taste
1/4 pound small shrimp
2 tablespoons fresh chopped parsley
6 pasta shells

- Preheat oven to 325 degrees.
- Melt butter over medium heat
- Add green onion and cook *til soft.
- Add seafood.
- Simmer gently, *til scallops and shrimp are opaque, fish flaky.
- Stir in parsley, salt and pepper.
- Remove from heat; fold in white sauce and chopped egg.
- Divide mixture among shells.
- Sprinkle with crumbs and cheese.
- Place on baking sheet
- Bake until bubbly and lightly browned, about 15 to 20 minutes.

