

Shrimp and Crab Casserole

written by The Recipe Exchange | June 2, 2015

Ingredients

1 pound crab meat
2 (12 ounce) packages frozen shrimp, thawed
2 cups cooked white rice
2 cups mayonnaise
1 cup chopped onion
2 cups milk
1 teaspoon hot pepper sauce
1/2 cup sliced almonds
10 buttery round crackers, crushed

Directions

Coat casserole dish with butter or non-stick vegetable cooking spray. Combine crab meat, shrimp, rice, mayonnaise, onion, milk, hot sauce, and almonds in casserole dish. Mix well.

Cover top of casserole with crumbled crackers. Bake uncovered in a 350 degree F (175 degrees C) oven for 30 to 40 minutes, until casserole is bubbling.