

Shrimp Thermidor

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Ingredients

1 Tbls. butter OR margarine
1/4 cup sliced green onions
2 Tbls. diced green bell pepper
oz. can condensed cream of potato soup
3/4 cup half and half cream
4 slices American cheese
2 Tbls. lemon juice
1/4 tsp. black pepper
1/2 tsp. dried tarragon
1/2 tsp. ground mustard seed
1 1/2 cups cooked shrimp – peeled, tails removed
2 cups cooked white rice

Directions

Sauté onion and peppers in butter over medium heat until tender.

Stir in soup and half and half and heat slowly, stirring constantly, to a boil.

Stir in cheese, lemon juice, spices and shrimp.

Heat through and serve hot over rice.