

Seafood Surprise

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Ingredients

2 onions – chopped
2 med. green bell peppers – seeded, chopped
1 clove garlic – crushed
1/2 cup butter
2 packets brown gravy mix – prepared as directed
salt and pepper – to taste
12 fish filets – any type, skinned, deboned
16 oz. crab meat
2 cups raw shrimp – shelled, deveined
2 cups crawfish tails

Directions

In a skillet, sauté onions, bell peppers, and garlic in butter. Stir in prepared gravy and season to taste.

In a 13" X 9" baking pan, lay fish filets on bottom. Pour 1/4 of the gravy mixture over fish. Spread crabmeat over top, then add another 1/4 of the gravy mixture. Spread shrimp over top, then add another 1/4 of the gravy mixture. Spread crawfish tails over top, then add remaining gravy mixture.

Bake in 350 degree oven until bubbly or set, about 45 minutes.

Let stand at room temperature for twenty minutes before serving.