



Total Time  
**70 MIN.**

Serving & Size  
**1 PIECE**

Difficulty  
**DIFFICULT**

Yields  
**18**

All you need to create a spin on a classic Italian dish are 8 ingredients - Campbell's® Reserve Crab Bisque with Sherry Soup enables you to cut time and costs while pleasing your patrons.

<b>Nutrition Facts</b>	
Serving Size	1 PIECE
<b>Amount Per Serving</b>	
<b>Calories</b> 378	
	<b>% Daily Value</b>
<b>Total Fat</b> 19.3g	<b>30%</b>
<b>Saturated Fat</b> 10.2g	<b>51%</b>
<b>Cholesterol</b> 130mg	<b>43%</b>
<b>Sodium</b> 973mg	<b>41%</b>
<b>Total Carbohydrate</b> 28.2g	<b>9%</b>
<b>Dietary Fiber</b> 0.9g	<b>4%</b>
<b>Protein</b> 21.3g	<b>43%</b>
Vitamin A 14%	Vitamin C 0%
Calcium 13%	Iron 9%

<b>INGREDIENTS</b>	<b>WEIGHT</b>	<b>MEASURE</b>
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lasagna noodles		24 ea.
butter	0 lb.	1/2 cups
all-purpose flour		1/2 cups
romano cheese	4 oz.	1 cups
scallop	1 lb.	
shrimp, medium, peeled, deveined	2 lb.	
Parmesan cheese, grated	4 oz.	1 cups
<b>Campbell's® Reserve Crab Bisque with Sherry</b> , 4 pound each	4 lb.	1 bags

**INSTRUCTIONS**

1. Preheat the oven to 375 degrees F. Spray two 13 by 10-inch aluminum foil pan with vegetable oil cooking spray.
2. In a large pot of boiling salted water, cook the lasagna noodles until they are just done, about 8 minutes. Drain and set aside.
3. Make a roux with butter and flour. Add the tempered Campbell's® Reserve Crab & Cream Bisque with Sherry to the roux and whisk until it comes up to temp. (165degrees) Add the salt and pepper and stir again. Add the scallops and cook for about 3 to 4 minutes, then add the shrimp and cook for 1 to 2 minutes or just until the shrimp turn pink. Turn off the heat.
4. Spoon about 1/2 cup of the sauce from the skillet into the prepared pan. (Try to get just sauce not the seafood) Cover the bottom of the pan with 4 noodles, placing them side by side. Spoon 1/3 of the sauce over the noodles, distributing half of the seafood evenly. Layer 4 more noodles, 1/3 of the sauce, and remaining seafood. Cover with the last 4 noodles and the remaining sauce. Tuck in any edges of the noodles so they're all coated with sauce. Top with the Parmesan.
5. Bake for 20 to 25 minutes, uncovered, until bubbly. Allow to sit for 10 minutes before slicing.