

# Seafood Nan-Sea

Recipe Courtesy of: Mary Beth P.

## Ingredients

- 1 cup cooked rice
- 1 cup chopped celery, blanched
- 3/4 cup mayonnaise
- 1 can cream of celery soup
- 1 can sliced water chestnuts
- 1/2 cup slivered almonds
- Your Favorite Cooked Seafood:  
Shrimp, Scallops, Crab, or White Fish
- 1 cup crushed cornflakes
- 1/4 cup melted butter or margarine

## Directions

Preheat oven to 350°. In a large bowl, mix mayonnaise and soup together. Add all other ingredients to the mayo/soup mix. Mix well.

Spread in a lightly greased baking dish. Mix together cornflakes and melted butter. Top seafood mixture with cornflake topping. Bake at 350° for 30 minutes until hot and seafood is cooked through.

*Note: Dish can be prepared ahead of time and refrigerated or frozen. Can be frozen before or after baking.*

**Get Fresh**

Reading, PA

610-670-2500

[adelphiaseafood.com](http://adelphiaseafood.com)

