

# Seafood Casserole

## Ingredients

- 6 hard boiled eggs, sliced
- 1 can tuna
- 1 can shrimp (6 to 7 1/2 ounces)
- 1 can crab meat
- 1 can mushrooms
- 1 cup grated Parmesan cheese
- 1 cup bread crumbs

### White Sauce:

- 4 tablespoons butter
- 4 tablespoons flour
- 1 teaspoon salt
- 2 cups milk

## Instructions

### Making the White Sauce

1. Melt butter in a saucepan over medium heat.
2. Stir in the flour and salt until smooth.
3. Gradually add milk, stirring constantly until thickened and bubbly.
4. Add the grated Parmesan cheese to the white sauce and stir until melted.

### Assembling the Casserole

1. Preheat the oven to 350°F.
2. In a greased 7x11-inch baking dish, arrange a layer of sliced hard boiled eggs.
3. Add the tuna, shrimp, crab meat, and mushrooms to the white sauce. Mix well.
4. Pour the seafood mixture over the eggs in the baking dish.
5. Sprinkle the bread crumbs evenly over the top.
6. Bake for 30 minutes or until the casserole is bubbly.