

# Seafood Lasagna

½ c butter or margarine  
2 cloves garlic, minced  
½ c flour  
½ t salt  
2 c milk  
2 c broth  
2 c mozzarella  
½ c green onion, chopped  
1 t basil  
¼ t pepper  
9 – 12 noodles (depending on pan size)  
1 c cottage cheese  
1 -7 oz pkg crab or imitation crab meat (we use more than this)  
1 -4 ½ oz pkg tiny shrimp (we use more than this)  
½ c Parmesan

## **Mixture:**

Cook garlic in butter. Stir in flour and salt. Cook, stirring constantly, till thick and bubbly. Remove from heat. Stir in milk and broth. Heat to boil plus 1 minute, stirring constantly. Add mozzarella, onion, basil, and pepper. Cook on low till melted, stirring occasionally.

Layer accordingly in a sprayed pan:

- ¼ mixture
- noodles
- cottage cheese
- Repeat
- Crab and shrimp
- ¼ mixture
- noodles
- ¼ mixture
- Sprinkle with Parmesan on top.

Bake covered with foil at 350° for 30 – 40 minutes.