



# CLAM CHOWDER CASSEROLE

- 3 - 6.5 oz cans LaMonica or Cape May Sea Clams (do not drain)
- 1 - 8 oz package elbow macaroni
- 2 cups shredded cheddar cheese
- 2 - 10 oz cans cream of potato soup
- 2 eggs, beaten
- 1 medium onion, diced
- 1 tbsp worcestershire sauce
- 1 tsp lemon juice
- salt & pepper to taste

Preheat oven to 375° F. Prepare pasta according to package, cooking until al dente, then drain. In a casserole dish, mix pasta, half of the cheddar cheese, potato soup, clams with juice, eggs, onion and seasonings together. Top with remaining cheddar cheese. Bake, covered for 30-45 minutes or until cheese has melted. Enjoy!

Quality Is a Family Tradition

**LaMonica**

SINCE 1923