

## Salmon – Pasta Pie

Bob Snyder's version (12/1/17)

### Ingredients

4 beaten eggs  
4 cups cooked macaroni and/or  
rotini pasta, salt to cook, & oil  
6 ounces velveeta cheese  
1 14.75-ounce can pink salmon,  
drained, bones and skin removed  
and broken into chunks  
2 slices bread cut into ¼" squares  
1 cup shredded sharp cheese (4 oz)  
1 cup frozen petite peas defrosted  
6 to 8 or more fresh mushrooms  
Butter to sauté mushrooms  
¼ teaspoon salt

Use either macaroni or rotini, or a combination of both pastas. Cook in salt water according to pasta directions approximately 2+ cups dry pasta to obtain 4 cups of cooked pasta. Drain and transfer to a bowl. Drizzle a small amount of oil to prevent the pasta from sticking together. Melt the cut up velveeta cheese in the same pot being careful not to scorch the cheese. Once melted add the pasta into the melted cheese and mix well, then set aside to cool a little.

At the same time of cooking the pasta, slice and sauté in butter the mushrooms and set aside.

Place in a large bowl the salmon chunks, cut bread, sharp cheese, defrosted drained peas, cooled sautéed mushrooms, salt, and partially

cooled macaroni and cheese. Mix then add the beaten eggs and continue to mix well.

Turn the mixture into a greased 9X13X2 baking dish or two greased 7 inch round baking dishes and level the contents. Bake uncovered at 350° until set in the center, 40 to 45 minutes. Cut into wedges or squares. Makes 6 to 8 servings.