



Shrimp Chowder and Biscuits Casserole

INGREDIENTS

2 cups (26 to 30 ct.) Hy-Vee Fish Market frozen tail-on peeled & deveined cooked shrimp, thawed, tails removed and chopped
1 cup leeks, sliced, white and light green parts only
1 cup celery, sliced
1 cup Hy-Vee 33% less sodium chicken broth
1 (15.25-oz.) can Hy-Vee no salt added whole kernel golden corn, drained
4 slice(s) Hy-Vee double smoked thick-sliced bacon, crisp-cooked and chopped
½ cup dry white wine, or Hy-Vee 33% less sodium chicken broth
2 clove(s) garlic, minced
2 tsp Creole seasoning
10 tbsp Hy-Vee unsalted butter, cold, chopped, divided
2 ¼ cups self-rising flour, divided
1 ½ cups low-fat buttermilk, divided
1 tbsp Hy-Vee baking powder
1 tsp Hy-Vee salt
1 ½ cups Hy-Vee shredded Cheddar cheese, divided
2 tbsp green onions, sliced, plus additional for garnish

PREPARATION

- 1** Preheat oven to 400°. Lightly spray a 13×9-inch baking dish with nonstick spray. Combine shrimp, leeks, celery, 1 cup chicken broth, corn, bacon, wine, garlic, and Creole seasoning in prepared baking dish. Add 5 tablespoons butter, ¼ cup self-rising flour, and ¼ cup buttermilk; stir until combined and set aside.
- 2** Whisk together remaining 2 cups self-rising flour, baking powder, and salt in a large bowl. Add 1 cup Cheddar cheese and 2 tablespoons green onions; toss to combine. Cut in remaining 5 tablespoons butter with a pastry blender until mixture resembles coarse crumbs. Make a well in the center of the flour mixture. Add remaining 1½ cup buttermilk. Stir with fork just until combined.
- 3** Using a 2-inch scoop (about 3 tablespoons), drop dough mixture on top of shrimp mixture to make 12 biscuits. Bake 35 minutes. Sprinkle with remaining ½ cup cheese; bake 5 to 10 minutes or until biscuits are golden brown and cheese is melted. Cool 5 to 10 minutes before serving. Garnish with green onion, if desired.

NUTRITION FACTS

Calories: 300
Total Fat: 15g
Saturated Fat: 9g
Trans Fat: 0g

Sodium: 1080mg
Carbohydrates: 25g
Fiber: 2g
Sugar: 4g

Cholesterol: 85mg

Protein: 13g