

Curried Shrimp Potato Casserole

1 lb. Oregon pink shrimp	1/2 -1 tsp. curry powder
1 16 oz package frozen shredded potatoes	1 T. minced onion
1 cup sour cream	1/4 cup chopped green olives
1 10 ¹ / ₂ oz. can cream of shrimp soup	2 T. chopped ripe olives

Thaw frozen potatoes. Combine all ingredients and pour into shallow, greased 1¹/₂-quart casserole. Bake at 325° F, 40-50 minutes or until lightly browned on top. Makes 4-6 servings.

MICROWAVE: In 2-quart casserole combine soup, curry, onions and frozen potatoes. Cook at full power approximately 15 minutes, stirring gently every five minutes. Add shrimp, sour cream and olives. Cook at medium power, 7-10 minutes or until hot and bubbly. Let stand 5 minutes.