

Salmon Noodle Casserole

4 oz uncooked noodles
¼ cup shortening
½ cup chopped onions
2 Tbsp chopped green pepper
1 10½ oz can cream of mushroom soup
½ cup milk
1/8 tsp pepper
1 tsp salt
1 can Oregon Troll-Caught Salmon
½ cup bread crumbs

Cook noodles in boiling salted water. Drain. Melt shortening in large skillet. Add onions and green peppers and cook until tender. Stir in soup, milk, salt and pepper and bring to a boil. Add cooked noodles and salmon. Place mixture in a 1½ or 2 quart casserole dish. Sprinkle bread crumbs on top. Bake at 350° for 25-30 minutes.