



## Clam Chowder Casserole

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

Preheat oven to 375 degrees. Prepare pasta according to package directions, cooking until al dente and drain. In casserole dish, spread pasta,  $\frac{1}{2}$  cheddar cheese, potato soup, clams with juice, eggs, onion and seasonings. Top with remaining cheese. Bake, covered, for 30-40 minutes or until cheese is melted.