

CopyCat Romano's Macaroni Grill Baked Creamy Seafood

Ingredients

4 tablespoons butter
1 cup baby scallops, rinsed and drained
3 tablespoons flour
2 cups half and half
1 1/2 cup Asiago cheese
2 cups medium, peeled, shelled and deveined cooked shrimp
1 can (6 ounce size) chopped clams, well drained
2 tablespoons grated Parmesan cheese
oil, for deep frying
6 ounces won ton skins

Directions

In a large skillet, melt 1 tablespoon butter. Add scallops and stir fry over high heat until just cooked through; set aside in bowl.

In same skillet, melt remaining 3 tablespoons butter over medium heat. Whisk in flour until smooth and bubbly. Cook and stir 1 minute. Whisk in half-and-half and continue whisking until mixture comes to a boil. Boil 1 minute, whisking, until bubbly.

Turn off the heat. Add Asiago cheese, stirring until melted. Stir in the scallops, shrimp and clams. Spoon into a 9 inch glass pie plate. Sprinkle with the Parmesan cheese.

Bake in a preheated 350 degrees F oven for about 15 minutes, until the top is golden brown.

Meanwhile, heat plenty of oil in a wok or deep fryer to 375 degrees F. Fry 3 or 4 won ton skins at a time, a few seconds

on each side, until just golden. Drain on paper towels. Use wontons as chips for dipping into baked sea-food appetizer.