SCALLOPS CASSEROLE

1 SMALL ONION, SLICED 1 CAN DICED TOMATOES

 ½ RED PEPPER, DICED ½ TSP BASIL LEAVES

 2 TBS BUTTER 1 POUND SEA SCALLOPS

 1 CAN MUSHROOM SOUP 1 MED POTATO, COOK/CUBE

COOK ONION AND PEPPER IN BUTTER UNTIL TENDER. STIR IN SOUP, TOMATOES, AND BASIL. PUT SCALLOPS IN CASSEROLE AND POUR ON THE SAUCE. SURROUND WITH THE POTATOES.COVER AND BAKE AT 375 DEGREES 15 MINUTES. REMOVE COVER –SPRINKLE WITH BREAD CRUMBS AND BAKE 10 MINUTES MORE. IF YOU DON’T LIKE THE REDNESS, OMIT THE TOMATOES.