

LOBSTER MAC N' CHEESE

Servings 4 - 6

Ingredients

2 Tbsp unsalted butter
1.5 Tbsp all-purpose flour
3 cups 1/2 & 1/2
3 cups Monterey jack cheese, shredded
2 cups sharp cheddar cheese, shredded
1 tsp salt, plus 1 tbsp for boiling pasta
1 tsp black pepper
1/2 tsp nutmeg, ground
8 oz package **Aquamar Surimi Lobster Chunks**
8 oz (1/2 box) cavatappi pasta
1/3 cup panko (or regular unseasoned) breadcrumbs
13" x 9" x 2" baking dish
Non-stick spray (vegetable or olive oil)



Instructions

1. Preheat oven to 400° F and spray or oil 9" x 13" x 2" baking dish
2. in large pot, bring 2 quarts water and 1 tbsp salt to boil and add cavatappi pasta. Bring to rolling boil, stirring occasionally until desired tenderness, 9-11 minutes. Drain and rinse with cold water to cool completely. Drain and set aside.
3. in a large, heavy bottom saucepan, melt butter on medium heat, add flour, and whisk together. Cook until bubbly. Add 1/2 & 1/2 1 cup at a time while whisking constantly until it reaches a smooth, creamy texture.
4. Stir in salt, black pepper, nutmeg, and 3 cups of Monterey jack cheese 1 cup at a time until all is melted and smooth. Remove from heat.
5. Add noodles and lobster chunks to sauce and fold all together until well blended.
6. Transfer mixture into baking dish with silicone or rubber spatula and spread mixture level.
7. Sprinkle sharp cheddar cheese evenly over entire dish and dust top with panko crumbs.
8. Bake on top rack of preheated oven for 20 minutes or until golden brown on top. Serve immediately.

For a more flavorful and spicy option, try substituting Pepper jack for the Monterey jack, and add 2 tbsp chopped jalapeno peppers to the noodle/sauce mix.

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