

LOBSTER MAC N' CHEESE

Serves 2

Ingredients

2 tbsp butter
2 tbsp flour
1 cup heavy cream
4 oz. Parmesan cheese, grated
1/2 tsp salt
1/2 tsp pepper
8 oz pack **Aquamar Surimi Lobster Chunks**
200 g. shell macaroni
4 oz. gruyere cheese, shredded
1/3 cup panko bread crumbs
1 Tbsp of Chives, finely chopped



Instructions

1. Preheat oven to 350° and grease 2 individual baking bowls
2. Boil the shell pasta in salted water for 5 minutes or until al dente, drain and set aside.
3. In a heavy saucepan, melt the butter. Then add the flour and whisk until combined
4. Gradually add the heavy cream, whisking constantly until the mixture becomes smooth and creamy
5. Stir in the salt, pepper, Gruyere and Parmesan cheese and stir until melted
6. Pour the cooked shell pasta into the cheese mixture and stir to combine
7. Stir in the lobster chunks.
8. Spoon individual portions to fill each baking bowl.
9. Sprinkle the dish with the panko and bake for 35-40 minutes or until bubbly and golden brown on top
10. Remove from the oven, sprinkle chive on top and serve hot

AQUAMAR