

CREAMY LOBSTER MAC & CHEESE

Creamy lobster mac and cheese is a decadent twist on the classic comfort dish, combining tender chunks of lobster with rich, velvety cheese sauce and perfectly cooked pasta. Topped with a crispy breadcrumb crust, this luxurious dish offers a balance of savory flavors and creamy textures that are perfect for a special occasion or indulgent meal.



Ingredients:

- 8 oz. Gordon Choice® Cavatappi White Cheddar Mac & Cheese #891899
- 3 oz. Gordon Choice® Lobster Bisque #181080
- 3 oz. langoustines
- 1 oz. Old Bay Seasoning
- 3 oz. panko breadcrumbs
- 3 oz. gruyere cheese

Instructions:

1. Preheat the oven to 350°F.
2. In a large mixing bowl, combine the mac & cheese, lobster bisque, gruyere cheese, and langoustines.
3. Transfer the mixture to a baking dish.
4. In a small bowl, mix the panko breadcrumbs with Old Bay seasoning, then sprinkle evenly over the top of the mac & cheese.
5. Bake for 12-15 minutes, or until heated through.
6. Finish with a garnish of additional gruyere cheese.

Product	Description	Code #	Pack Size
 Gordon Choice® Cavatappi White Cheddar Macaroni & Cheese	Our rich white cheddar cheese sauce, paired with spiral-shaped cavatappi, ensures that there's creamy, melty cheese in every bite. 	891899	3/5 lb. Pouches
 Gordon Choice® Lobster Bisque	Elevate your menu with our Lobster Bisque! Every spoonful has succulent lobster meat in broth made with real butter, whipping cream, and a touch of sherry for a seaside delight your guests will savor.	181080	2/8 lb. Pouches

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

