

Ferraro's Cucina

Lobster Mac & Cheese

Ingredients

4 cups cavatappi noodles

1/4 cup butter

1/2 tbsp garlic puree

1/4 cup all purpose flour

4 cups milk

1 tbsp onion powder

1 tsp salt

1 tsp pepper

7 oz precooked lobster chunks

1/3 cup fresh chives, chopped

3 cups shredded Edam

**1 cup shredded Swiss Emmenthal
cheese**

Preparation

- Cook and Drain pasta, rinse and set aside.
- Place butter into a large pot over medium-high heat. Add the garlic puree to the pot.
- Once the butter is completely melted, add the flour to the pot and stir well. Leave the flour to cook until it just starts to brown slightly. Then add the milk to the pot and stir well.
- Add the onion powder, salt and pepper to the pan. Whisk until smooth and then bring the liquid to a boil.
- Once the liquid is boiling, add the cooked noodles to the pot. Stir until the noodles are coated in the sauce.
- Then add the chunks of lobster meat and chopped chives to the pot. Stir well and leave to cook for 3 minutes.
- Then reduce the heat to low and add the shredded mozzarella, cheddar and Swiss to the pot.
- Stir until the cheese is completely melted.
- Serve and enjoy!

