

 Recipes

Langostino Lobster Mac and Cheese

Ingredients

- 2 packages of Pier 33 Gourmet Langostino Lobster Tails, thawed
- 2 Tbsp. butter
- 1 ½ Tbsp. all-purpose flour
- 1 ½ cup cold milk
- ¼ tsp. paprika
- 1 pinch ground nutmeg
- 1 pinch cayenne pepper, or to taste
- ½ tsp. salt, or to taste
- 3 drops Worcestershire sauce, or to taste
- 4 ounces grated sharp white Cheddar cheese
- 1 ounce grated Gruyere cheese
- 1 cup elbow macaroni, or more to taste
- ½ tsp. fresh thyme leaves
- 3 Tbsp. Panko breadcrumbs
- 1 Tbsp. melted butter
- 2 Tbsp. grated Parmesan cheese


Instructions

1. Preheat oven to 400 degrees F (200 degrees C). Butter 2 gratin dishes.
2. Melt 2 Tbsp. butter in a skillet over medium heat. Whisk in flour; cook and stir until a paste forms and flour taste cooks off, 1 to 2 minutes.
3. Add cold milk to flour mixture; whisk until completely incorporated.
4. Bring to a simmer; reduce heat to low, and stir in paprika, nutmeg, and cayenne pepper.
5. Cook, stirring occasionally, until thick, 3 to 4 minutes. Season sauce with salt.
6. Stir Cheddar cheese and Gruyere cheese into milk mixture until cheese is melted. Remove from heat and stir Worcestershire sauce into cheese sauce.
7. Bring a large pot of water with of salt to a boil. Cook elbow macaroni in the boiling water, stirring occasionally, until cooked through but firm to the bite, about 8 minutes.
8. Drain pasta and stir macaroni into cheese sauce with thyme leaves.
9. Divide macaroni mixture between the 2 prepared gratin dishes.
10. Top macaroni with langostino lobster meat, poking meat down into macaroni mixture with a fork.
11. Stir bread crumbs and melted butter together in a bowl. Add Parmesan cheese and stir.
12. Top each gratin dish with bread crumb mixture.
13. Bake in the preheated oven until golden and bubbly, 15 to 20 minutes.

Pier 33 Tips

Wild, cooked and peeled langostino lobster tails mean instant gratification and total decadence.



 Cooking Time
40 mins

 Portions
2 Servings

Nutritional Values

Amount Per Serving

 1018
Calories

 60gr
Fat

 54.5gr
Carbs

 10gr
Sugar

 74gr
Protein