

A recipe from



Lobster Mac 'n Cheese

Ingredients

1 16 oz package [Racconto Gnocchi](#) or [Shells](#)
16 oz heavy cream
8 oz shredded sharp cheddar cheese
4 oz cream cheese
6 oz [Racconto Grated Parmesan Cheese](#)
4 oz shredded gruyere cheese
1 lb lobster meat, chopped...can substitute crab meat
1/2 cup [Racconto Italian Seasoning Breadcrumbs](#) 1
Tbsp [Racconto Chopped Garlic](#)
1 shallot, minced
1 Tbsp [Racconto Extra-Virgin Olive Oil](#)
1 dash salt
1 dash pepper



Preparation

Bring water to boil and add pasta. Cook 3 three minutes less than the cooking instructions printed on the package (do not overcook).

In a double boiler, combine cheddar cheese, 4 oz. parmesan cheese, cream cheese and Gruyere cheeses. Heat until blended. Gradually add cream, stirring until smooth.

In a large pan, heat olive oil, add shallots and garlic. Sauté. Add lobster meat and cook until opaque. Remove from heat. Drain pasta. Add to lobster mix, then add cheese sauce, salt and pepper. Mix well.

Place in casserole dish, sprinkle with remaining parmesan cheese and top with breadcrumbs.

Bake at 350°F for 6-8 minutes until breadcrumbs are golden brown.