

Lobster Mac & Cheese

INGREDIENTS

Cavatappi pasta

Old cheddar cheese

All purpose flour

3% milk

Butter or margarine

Salt & pepper

Paprika

All purpose seasoning

Garlic Powder

5 oz Lobster tail

DIRECTIONS

Bring a pot of water to a boil to cook your macaroni Pasta. Drain once it's done and set aside in a large bowl.

Start off by melting 1/4 cup of butter in a pot on low-medium heat. Add in a 1/4 cup of flour and stir for about a minute until it starts browning. During this time add in some salt, pepper, paprika, garlic powder and all purpose seasoning to taste.

Add in 3 1/2 cups of milk and 2 1/2 cups of shredded cheese. *Note: don't add all the cheese in at once. Add a little in at a time and stir constantly.*

Once your sauce is at a medium to thick consistency, quickly add it to your pasta and mix.

LOBSTER TOPPING

Remove your lobster meat from the tail and chop it into small pieces. In a small bowl with your lobster meat, season it with salt, pepper and garlic powder.

In a medium sized pan on medium heat with some butter sauté your lobster meat until cooked. Place on top of your mac & cheese and enjoy! *Bonus: I like to garnish mac & cheese with green onion for a pop of fresh flavour.*