



RWC Indigo Ridge Lobster Mac & Cheese

MAKES: 4 servings

TIMING: Prep/Total Time: 45 min.

INGREDIENTS

- 8 oz Lobster meat
- 3 tbsp. butter
- 1 ¼ cup AP flour
- 1 cup vegetable oil
- 3 ½ cups milk
- 1 tsp. salt
- 1 tsp. whole grain mustard
- 8 oz Indigo Ridge, shredded
- 1/2 lb. elbow macaroni
- 1 ½ cups panko bread crumbs
- 1 clove garlic, grated
- 1 teaspoon freshly ground black pepper
- 2 oz Keystone, grated
- 1 bunch chives, thinly chopped



DIRECTIONS

1. Preheat the oven to 450° F.
2. Bring a large pot of heavily salted water to a boil and cook the elbow macaroni 1 minute less than the package directions.
3. In a medium saucepan over medium-high heat, combine the oil and flour and cook for about 3-3 ½ minutes or until a nutty smell has developed. Then whisk in the milk a ½ cup at a time until all is added. Lower the heat to medium, season with salt and mustard then cook for an additional 4 minutes or until the flour has cooked off. Finally, stir in the Indigo Ridge, cover and set aside.
4. Melt half the butter in a skillet until frothy, then add the breadcrumbs, garlic and pepper and toast until golden brown and fragrant. Place aside in a bowl.
5. Melt the other half of the butter until frothy and toss with the lobster in a skillet until the lobster is warmed.
6. Drain pasta and add the sauce and lobster and toss until fully combined. Transfer to a baking dish, top with Keystone and place in over for 5 minutes.
7. Finally, top with toasted breadcrumbs and chives and enjoy!