

## Northwoods Deluxe Seafood Macaroni & Cheese



ULF#	Pack Size	Recipe Portion	Ingredients
788857	4/4#	32 oz.	Alfredo sauce
211102	10/3#	8 oz.	Cream cheese
211714	4/5#	2 cups	Shredded cheddar cheese
211467	2/5#	1/2 cup	Gorgonzola
212215	4/5#	1/2 cup	Parmesan & Romano Cheese
274209	12/8oz	4 tbs.	Dijon Mustard
390008	2/10#	1 lb (dry)	Cavatappi pasta
649778	6/2#	8 oz.	Lobster Sensations
640854	5/2#	8 oz.	Langostinos
215004	36/1#	8 oz.	Butter
298675	6/23 oz.	2 tbs.	Minced garlic
129296	1/6 ct.	4 tbs.	Minced parsley
212308	12/1#	6 tbs.	Grated Parmesan
430108	1/25#	2 cups	Panko bread crumbs

Cook pasta according to directions and set aside. Heat alfredo sauce in a heavy sauce pan. Add cream cheese, cheddar cheese, Gorgonzola cheese, Parmesan & Romano blend and the Dijon mustard and stir into alfredo sauce (careful not to scorch). Combine cooked pasta, Lobster Sensations, langostinos and the cheese sauce; mix well. In a pre-sprayed 1/2 pan pour the mixture in and bake in a 350 degree oven for approximately 20 minutes. Remove and top with the herb crumb topping and continue to bake until golden brown. Allow to rest for 10 minutes. Serve hot & enjoy!

ULF Recipe Cards ~ Visit us on Facebook, Twitter & Google +

