Lobster Macaroni and Cheese

Yield: 24 each 6 oz Servings

Ingredients:

- 5 lbs Reser's® Special Request™ Signature Steam Table Macaroni and Cheese (71117.14490)
- 2 each 8 oz lobster tails, steamed and diced
- 2 Tbsp Butter
- 1 Lemon, juiced
- Kosher salt to taste
- 4 cups Spinach, washed and steamed
- 1 cup roasted Red bell peppers, chopped
- 1 cup Panko breadcrumbs
- 1 cup grated Parmesan cheese

Directions:

1. Preheat oven to 350°F.
2. Heat Reser's Special Request Signature Steam Table Macaroni and Cheese in a steamer or a boiling water bath for 20 minutes.
3. Season lobster tails with butter, lemon juice, and salt. Steam lobster for 7 minutes or until fully cooked.
4. Set lobster aside and dice when cooled.
5. Blanch spinach in boiling water for 1 minute, then shock in ice water.
6. Squeeze spinach dry and chop.
7. Combine the breadcrumbs and Parmesan cheese in a mixing bowl.
8. Open macaroni and cheese and pour into an 8 x 11-inch oven-proof serving dish.
9. Stir in lobster, spinach, and peppers.
10. Top with bread crumb/cheese mixture and bake for 25-30 minutes or until brown.

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