

Lobster Salad Mac & Cheese



INGREDIENTS

1	Pound	<u>Lobster Salad Sensations®</u>
1	Pound	Ditalini Pasta
5	Tablespoons	Butter, Unsalted
1/3	Cup	Flour, All Purpose
1	Quart	Milk
1 3/4	Pound	Cheddar Cheese, Shredded
	To Taste	Salt & Pepper

FEATURED PRODUCTS:

MENU PARTS: Chefs Favorites, Entrees

DIRECTIONS

1. Cook the ditalini in boiling water until it is al dente.
2. In a sauce pot, melt the butter, add the flour and cook the roux for about 2-3 minutes.
3. Slowly add the milk and stir so there are no lumps.
4. Add the cheese and season with salt and pepper.
5. Fold in the Lobster Salad Sensations, Serve hot.