

Lobster Mac & Cheese

TOTAL TIME
30
mins

SERVING / SIZE
8.5 oz (1
cup)

SERVINGS
8



Elegance meets comfort. Tender, buttery lobster, cream fraiche, and *Verve*[®] Lobster Bisque is just the thing to elevate White Cheddar Macaroni and Cheese. Proven to be a seafood lovers favourite.

MADE WITH

Campbell's FROZEN ENTRÉES White Cheddar Macaroni & Cheese
CASE CODE 28156

Campbell's VERVE[®] SOUPS *Verve*[®] Lobster Bisque
CASE CODE 23412

Ingredients

75 g	Parmesan Cheese, shredded
50 g	Panko
30 mL	Butter, melted
30 mL	Canola oil
1 pouch (1.81 kg)	<i>White Cheddar Macaroni & Cheese</i> , prepared
80 g	Crème fraiche
750 mL	<i>Verve</i> [®] Lobster Bisque
1 g	Thyme, chopped
1 g	Parsley, chopped
5 g	Kosher salt
1 g	Black pepper
681 g	Lobster meat, cooked, medium dice
6 g	Chives, small dice

Directions

- 1 Pre-Heat oven to 180°C (350°F) .
- 2 In a medium bowl, add melted butter 23 g (4 tbsp) Parmesan Cheese & panko. Mix well & toasted in oven for 3-4 minutes. Careful not to burn, set aside.
- 3 Using a medium sauce pot heat oil over medium heat and add White Mac & Cheese, crème fraiche & lobster bisque let simmer for 3 minutes.
- 4 Add thyme, parsley, salt & pepper, simmer 1 minute.
- 5 Add Lobster meat, simmer for additional 3 minutes.
- 6 Place mixture in large serving vessel.
- 7 Garnish with toasted panko and chives.