Lobster Bisque Mac N Cheese

Yield: 1 serving

Ingredients

Topping:

- ¼ cup Panko
- 1 Tbsp Butter, melted
- ¼ tsp Old Bay
- ½ tsp Chopped parsley

8 oz Heinz Chef Francisco Lobster Bisque, prepared per package directions
6 oz Cavatappi pasta, cooked
2 oz Lobster meat pieces
2 oz Crab meat
3 oz Shredded smoked gouda cheese
Instructions

1. Toss together melted butter, panko, old bay, and parsley. Toast lightly in fry pan.

   **Per each serving:**

2. Ladle 8 ounces of lobster bisque into saute pan.
3. Toss together with 6 ounces of pasta, 2 oz lobster, 2 oz crab, and 3 oz shredded gouda. Heat over low to melt cheese for about 30 seconds.
4. Transfer to small oven safe baking dish for service.
5. Top with panko crumb mixture
6. Heat in convection oven or under salamander to toast topping to golden brown.