

Loaded Seafood Mac and Cheese

Servings: 8-10

Prep Time: 20 minutes

Cook Time: 30 minutes

Ingredients:

1-pound large sea shells
½ cup of unsalted butter
½ cup of moss chicken breader
3 cups of NC state howling cow whole milk (room temp)
1 cup of NC state howling cow heavy whipping cream (room temp)
2 cups of Boar's head smoked gouda cheese (shredded)
2 cups of Boar's head hickory smoked gruyere cheese (shredded)
2 cups of Boar's head white american cheese (shredded)
2 teaspoons of kosher salt
¼ teaspoon of white pepper
1 ½ pounds of large shrimp, peeled and deveined
1 cup of jumbo lump crabmeat
1 pack of cozy harbor lobster meat (Wegman's)
1 cup of panko breadcrumbs
1 tablespoon of garlic butter (melted)
1 cup of Smithfield's applewood bacon (chopped)

Directions:

Preheat oven to 375 degrees

Coat a 2-quart baking dish with non-stick spray

Grate smoked gouda, gruyere, and white american cheese, mix cheeses altogether once grated

Fill a medium sized stock pot with 4 quarts of water add 1 tablespoon of kosher salt and 1 tablespoon of vegetable oil

Bring water to a boil before adding pasta, cooking until al dente; do not overcook

Drain the pasta and sit aside to cool

Seafood:

Grab a non-stick skillet, use 1 tsp of olive oil, add garlic, and seasoned shrimp (old bay, garlic, and onion powder)

Cook for 2 minutes on each side

Remove from heat sit aside

Wash crab meat and lobster meat

Cheese Sauce:

Melt 6 tablespoons of butter in a non-stick skillet over medium heat, add chicken breeder, then whisk constantly until it's fully combined. After about 30 seconds slowly add the room temperature milk and heavy cream, whipping constantly until smooth

Let it cook 1 more minute

Reduce heat to low

Stir in shredded cheese, one handful at a time, keep stirring to combine all cheese together

Remove from heat, gently stir in cooked pasta, shrimp, lump crab and lobster meat mix well together

Pour mixture into baking dish

Melt 1 tablespoon garlic butter, mix with panko breadcrumbs, and parsley and bacon

Sprinkle on top of the loaded mac and cheese

Bake for 25 minutes until breadcrumbs are golden brown and bacon crispy

Serve immediately and enjoy