

Prawn Mac & Cheese



PREP TIME
25 minutes

COOK TIME
15 minutes

READY IN
40 minutes



SERVINGS
6-8

OCEAN
INGREDIENTS
Prawns

Ingredients

- 1 lb seashell or spiral noodles
- 1Tbsp butter
- ¼ cup flour
- ½ tsp Old Bay Seasoning
- ½ tsp white pepper
- ½ tsp cayenne pepper
- ½ tsp garlic salt
- ¼ tsp paprika
- ½ tsp onion powder
- 2 cups milk
- 1 cup Smoked Gouda cheese
- ½ cup Monterey Jack cheese
- ½ cup cheddar
- 2 Tbsp white wine
- 2 lbs Alaskan Prawns

Steps

- In a large pot, add 8 cups of water and 1 Tbsp salt. Bring to a boil and follow the directions to cook your pasta.
- In a separate large pot add water and bring to a boil, when water comes to a boil add prawns and cook until the prawns float.
- Strain the prawns. When cool enough to handle, peel the prawns and set aside.
- Use a medium size saucepan, over medium heat, melt the butter. Stir in the flour and the seasonings. Cook 1-2 minutes.
- Pour in the milk and whisk until smooth. Cook over medium-high heat stirring constantly. Cook for 3-5 minutes or until the sauce thickens. Turn the heat to low and add the cheese, whisking until it is all melted. Add the white wine and whisk until smooth.
- Chop up prawns into bite size pieces, leaving a few to top each dish.
- Pour the cheese sauce over the cooked

FOREST FRESH ALASKA

noodles, add prawns and mix well. Serve hot!

Notes

When cooking the prawns, add 1 Tbsp Old Bay Seasoning to the water. The shrimp will absorb the flavor. Another option is to use crab meat in place of the prawns.