



Recipes

Seafood Mac & Cheese



Non-stick pan spray

- 1 cup Panko crumbs
- ¼ cup shredded Parmesan cheese
- 1 Tbsp. butter, melted
- 1 tsp. smoked paprika
- 3 Tbsp. olive oil
- 4 cloves garlic, crushed
- 2 Tbsp. all-purpose flour
- 4 cups whole milk
- 1 tsp. salt

- 1 tsp. Dijon mustard
- 4 cups sharp Cheddar cheese
- 2 cup Monterey Jack cheese
- 4 cups **San Francisco Foods Seafood Salad with Snow Crab**
- 1 lb. pasta, cooked and drained (mac, penne or other favorite)

Preheat oven to 350°F. Spray a 13 x 9 pan with pan-spray; set aside. In small bowl, mix together Panko crumbs, Parmesan, butter and smoked paprika; set aside. In large non-stick skillet, heat oil on medium and cook garlic until lightly browned. Add flour and cook about 1 minute. Mix in milk, salt and Dijon; stir until mixture is bubbling. Turn heat to low, add cheeses in 2 batches and stir until sauce is smooth. Stir in **San Francisco Foods Co. Seafood Salad with Snow Crab** and pasta; mix to coat pasta well. Pour mixture into prepared pan and top evenly with Panko mixture. Bake, uncovered, at 350°F for 35 minutes. Makes 8 -10 servings.

