

Lobster Mac & Cheese Hanky Panky

This recipe was provided by local blogger Abby Thome of [The Thome Home](#).

Ingredients

- 1 lb. Heinen's packaged lobster meat
- 2 cups whole milk
- 1 1/2 cup small shell pasta
- 1 cup gruyere cheese, shredded
- 1 cup Heinen's extra sharp white cheddar, shredded
- 4 oz. cream cheese, quartered
- 2 Tbsp. chopped chives
- 1 Tbsp. unsalted butter
- 1 tsp. kosher salt
- 1/4 tsp. black pepper



Instructions

1. In a medium saucepan over medium heat, stir together the milk and pasta shells. Let simmer for 8 minutes until the pasta is al dente.
2. Remove pan from heat
3. Add the cream cheese, shredded cheeses, butter and seasonings.
4. Stir until the cream cheese and shredded cheeses have melted
5. Gently stir in the lobster meat.
6. Preheat oven to 350°F.
7. On a baking sheet, set down the pumpernickel bread squares. Scoop 1 1/2 tablespoons of the Lobster Mac & Cheese on top.
8. Bake for 10-12 minutes, just until the bread gets a bit crisp and everything is warmed through.