



Total Time
30 MIN.

Serving Size
8.5 OZ. (1 CUP)

Difficulty
EASY

Yields
8

Elegance meets comfort. Tender, buttery lobster, cream fraiche, and Campbell's® Lobster Bisque is just the thing to elevate Campbell's® White Cheddar Macaroni and Cheese. Proven to be a seafood lovers favorite.

INGREDIENTS

	WEIGHT	MEASURE
Parmesan Cheese, shredded	3/4 cup	180 mL
Panko	1 cup	250 mL
Butter, melted	2 tbsp	30 mL
Canola Oil	2 tbsp	30 mL
White Cheddar Mac and Cheese	1 pouch, prepared	1 pouch, prepared
Crème Fraiche	1/3 cup	80 mL
Campbell's® Verve Lobster Bisque	3 cups	750 mL
Thyme, chopped	1 tsp	5 mL
Parsley, chopped	1 1/2 tsp	22 mL
Kosher Salt	1 tsp	5 mL
Black Pepper	1/2 tsp	2 mL
Lobster Meat, cooked, medium dice	1 1/2 lbs	681 g
Chives, small dice	2 tbsp	30 mL

INSTRUCTIONS

1. Pre-Heat oven to 350 degrees.
2. In a medium bowl, add melted butter, 60 ml Parmesan Cheese & panko. Mix well & toasted in oven for 3-4 minutes. Careful not to burn, set aside
3. Using a medium sauce pot heat oil over medium heat and add White Mac & Cheese, crème fraiche & lobster bisque let simmer for 3 minutes.
4. Add thyme, parsley, salt & pepper, simmer 1 minute
5. Add Lobster meat, simmer for additional 3 minutes
6. Place mixture in large serving vessel.
7. Garnish with toasted panko & chives