

CopyCat Bubba Gump Shrimp Co. Shrimp Mac and Cheese

Ingredients

1 pound medium Shrimp peeled, deveined, tails removed, left whole or cut in 1/2 or 1/3, if desired
1 pound Elbow Macaroni or other Pasta of choice
5 tablespoons Butter divided
1 teaspoon Cajun Seasoning divided
1 tablespoon grated Onion
3 tablespoons Flour
3 cups Milk
1/4 pound grated Parmesan Cheese
1/2 pound grated Cheddar Cheese
1 pound grated Monterey Jack Cheese
Salt and freshly ground Black Pepper to taste
1/4 cup Bread Crumbs to top
1 teaspoon Parsley to garnish

Directions

Preheat oven to 400°F.

Place prepared shrimp in a large heat proof bowl.

Prepare pasta according to package directions. Drain. Immediately add hot pasta to bowl with shrimp. The heat will partially cook the shrimp.

Add 2 tablespoons butter to a medium sauce pan. Set over medium heat and melt butter.

Add onion. Sauté 1 minute.

Whisk in flour. Cook, stirring with a whisk for 1 minute.

Whisk in milk. Heat approximately 4 minutes.

Add Cheddar and Monterey Jack cheeses. Stir until smooth.

Add 1/2 teaspoons Cajun seasoning, salt and pepper.

Remove from heat and stir in shrimp and pasta. Mix well.

Transfer the mixture to a buttered casserole dish.

Top with Parmesan cheese, bread crumbs, 3 tablespoons melted butter and parsley.

Place in preheated oven. Bake 20 – 25 minutes or until browned and bubbling.

Serve hot.