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.