

## SPOTLIGHT RECIPE

# GRILLED ZUCCHINI WITH LOBSTER MAC AND CHEESE

Toss zucchini with a savory blend of seasonings and olive oil, and grill until it's tender and charred. Tender, succulent lobster chunks are mixed into gooey noodles and cheese for a rich dish that will leave you feeling satisfied.

**SERVES 6**



### INGREDIENTS

- 6 squash, zucchini, fresh
- 2 1/2 teaspoons olive oil
- 2 3/4 teaspoons salt, kosher
- 1 teaspoon spice, pepper, black, ground
- 3/4 teaspoons garlic cloves, peeled, fresh, crushed
- 1/2 bunch basil, chopped
- 2 pounds pasta, macaroni, elbow
- 1 teaspoon salt, kosher
- 1 quart cream, whipping, heavy
- 2 tablespoons spice, mustard, ground, dry
- 1 teaspoon spice, pepper, cayenne, ground
- 1 teaspoon spice, pepper, black, ground
- 1/2 pound cheese, American, yellow
- 1/2 pound cheese, cheddar, sharp
- 2 pounds lobster meat

### DIRECTIONS

Slice the whole zucchini into 3 pieces, lengthwise. Spray the zucchini, flesh side, with olive oil; season with salt, pepper and garlic.

Lay the zucchini, flesh side down, onto a hot grill. Grill until grill marks are present (around 3 minutes). Add the basil.

Preheat the oven to 280 F. Spray the inside of 1 hotel pan with nonstick cooking spray.

Cook the macaroni in boiling salted water until done; drain well and set aside.

In a heavy saucepan, add the heavy cream, mustard powder, cayenne pepper and black pepper.

Bring to a simmer, stirring constantly, and gradually whisk in the American cheese. Reduce the heat to low, add salt and gradually whisk in the cheddar cheese. Add the lobster meat.

Stir the cooked macaroni into the sauce. Bake for 20 minutes at 280 F, and then increase the heat to 400 F to brown the top, 5 minutes. Remove from the oven and serve immediately.

