

Cajun Shrimp Mac & Cheese





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CAJUN SHRIMP MAC & CHEESE

Experience a flavorful twist on traditional mac and cheese by adding Big O' Smokehouse Cajun Shrimp Dip. Opt for extra indulgence with Whole Smoked Cajun Shrimp, providing a delicious blend of spicy and smoky flavors.

INGREDIENTS

- 8 oz Big O' Smokehouse Smoked Cajun Shrimp Dip**
- 1 lb** Shell Noodles
- 1.5 cups** Cheese of Your Choice, shredded
- 4 tbsp** Butter
- 4 tbsp** Flour
- 4 tbsp** Heavy Cream
- 4 oz Big O' Smokehouse Smoked Cajun Shrimp**, optional
- Kosher Salt, as needed

INSTRUCTIONS

1. Bring a large pot of salted water to a boil. Add shell noodles and cook according to package instructions or until al dente. Drain noodles and set aside.
2. In a large saucepan, melt butter over medium heat. Once melted, add the flour and whisk continuously to combine. Cook the mixture for 2-3 minutes until it turns golden brown.
3. Add one 8 oz container of Big O' Smokehouse Smoked Cajun Shrimp Dip to saucepan and stir until fully incorporated into the roux mixture.
4. Slowly pour in the heavy cream while whisking continuously to avoid lumps. Continue whisking until the mixture thickens and becomes smooth.
5. Gradually add 1 cup of the shredded cheese to the sauce pan, stirring constantly until the cheese melts and the sauce becomes smooth.
6. If desired, add Big O' Smokehouse Smoked Cajun Shrimp whole or chopped to the sauce mixture. Otherwise, add the cooked shell noodles to the saucepan with the cheese sauce. Stir until noodles are evenly coated with the sauce.
7. Taste and season with salt if needed. Top with remaining shredded cheese. Serve hot and enjoy!