



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Shrimp and Feta Macaroni and Cheese (adapted from The Perfect Pantry via Annie's Eats)

½ cup panko breadcrumbs
10 ounces feta cheese, crumbled and divided
zest of 1 lemon, divided
2 tablespoons fresh parsley, chopped, divided
5 tablespoons butter, divided
salt
1 pound pasta
1 pound raw shrimp (31-40 ct.), peeled and deveined, cut in half (if desired)
4 tablespoons all-purpose flour
3 cups milk
2 tablespoons fresh dill, chopped
8 ounces Gruyere cheese, shredded (about 2 cups)
½ teaspoon kosher salt
½ teaspoon ground black pepper

1. Preheat the oven to 400° F. In a small bowl, combine the panko, a quarter of the feta, a pinch of lemon zest, 2 teaspoons of the parsley and 1 tablespoon of the butter, melted. Toss with a fork to combine; set aside.
2. Bring a large pot of salted water to a boil. Cook the pasta until al dente according to the package directions. Drain, then transfer the pasta back to the cooking pot. Add the raw shrimp to the warm pasta; combine.
3. In a medium saucepan, melt the remaining 4 tablespoons of butter over medium-high heat; whisk in the flour. Cook 1-2 minutes, whisking constantly, until light golden brown. Whisk in the milk. Cook, stirring frequently, over medium heat until the sauce bubbles and thickens, about 5 minutes. Remove the pot from the heat and stir in the remaining feta, Gruyere, remaining parsley, remaining lemon zest, dill, salt and pepper. Pour the sauce over the pasta and shrimp; stir well to coat.
4. Transfer the mixture to a lightly greased 2½ or 3-quart baking dish. Sprinkle the breadcrumb mixture evenly over the top. Bake for 20-25 minutes, until lightly browned and bubbling. Remove from the oven and let cool 5-10 minutes before serving.