

Pesto Shrimp Mac&Cheese

1 pound fresh or frozen medium shrimp in shells
8 ounces dried elbow macaroni (2 cups)
2 eggs, lightly beaten
¼ cup butter, melted
1 cup half and half
1 ¼ cups shredded fontina cheese (5 oz)
½ cup grated Parmesan Cheese
2 cloves garlic, minced
2 T pine nuts, toasted
1 ½ cups lightly packed fresh basil leaves, chopped
Fresh basil leaves

Preparation

1. Thaw shrimp, if frozen. Preheat oven to 350 degrees. Peel and de-vein shrimp, removing tails. Rinse shrimp; pat dry with paper towels. Chop shrimp and set aside.
2. Cook macaroni according to package directions. Drain and keep warm.
3. IN large bowl stir together eggs, butter, half-and-half, 1 cup of the fontina cheese, ¼ cup of the Parmesan cheese, garlic, pine nuts, chipped basil, and ¼ teaspoon each salt and pepper. Stir in shrimp and macaroni. Transfer to buttered 2 quart casserole. Top with remaining cheeses.
4. Bake, uncovered, 40-45 minutes or until heated through and shrimp pieces are opaque. Let stand for 10 minutes before serving. Top with fresh basil leaves.