

Creamy Alaska Crab Penne Pasta Bake



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 10

Ingredients:

32 oz. cream sauce with herbs

10 oz. Gruyere cheese, shredded

10 oz. white cheddar cheese, shredded

40 oz. penne pasta, cooked

2 ½ lbs. Alaska Crab Meat

½ cup seasoned dry breadcrumbs

Description:

1. Heat convection oven to 400°F. Fold together the sauce, cheeses, pasta and crab.
2. Transfer 2 cups mixture to individual baking dishes.
3. Top each with breadcrumbs.
4. Bake until heated throughout and top is golden brown, about 20 minutes.

Suggested Side: Roasted Beet and Arugula Salad