Alaska Surimi Seafood Alfredo Pasta with Crunchy Garlic Herb Bread Crumbs

Makes 9-1/2 pounds (about 6 quarts) finished pasta and 10 oz. wt. (3 cups) crumbs

Cook pasta in boiling water per instructions. Drain pasta; refrigerate just until chilled.

In a large bowl, combine garlic, Alfredo sauce and cheeses. Add Alaska Surimi Seafood and pasta; stir gently to coat well. Refrigerate.

To make the crumbs: Preheat a convection oven to 350°F. Combine all ingredients in a food processor and pulse until mixture is coarse and pea sized. Scatter the bread crumbs on a half sheet pan and bake for 7 to 8 minutes (stirring after 4 minutes) or until crunchy and lightly toasted. Cool thoroughly. Store at room temperature in a tightly sealed container.

To present the pasta: Place in a display bowl or deep platter and scatter with some of the crumbs.

For consumer reheating: Microwave pasta until hot.

Chef’s note: For an easy substitution, crush herb croutons and use in place of the Crunchy Garlic Herb Bread Crumbs

Nutrients per 6 oz. serving: 358 calories, 15g total fat, 9.5g saturated fat, 37% calories from fat, 51mg cholesterol, 19g protein, 37.5g carbohydrate, 2g fiber, 580mg sodium, 49mg calcium, and 210mg omega-3 fatty acids.