

Calabrian Chili Tomato Lobster Pasta



Preparation time: 90 min

Difficulty: Medium

Meat

- Cooked Lobster: 1 lb

For this recipe we used:

Chopped Tomatoes 1 Cup

Condiment

- Butter: 2 tablespoons
- Chopped Parsley: For garnish
- Garlic Powder: 1/2 Tablespoon
- Lemon Juice: 1 lemon
- Olive Oil: drizzle
- Red Pepper Flakes: 1/2 teaspoon
- Shallots: 1/4 cup
- Zested Lemon: 1/2 lemon
- salt and pepper: to taste

Pasta Brisè

- Bucatini: 8 oz

Vegetables

- Roasted Tomatoes: 1/2 cup



Preparation

Calabrian chili tomato **lobster spaghetti** is your new go-to pasta that can be done in one pan and whipped up in no time!

1. Heat a pan with a drizzle of olive oil, add your spices: garlic powder, red pepper flakes, lemon zest and shallots. Salt and pepper to taste. Let simmer for 1-2 minutes.
2. While that's simmering, cook your pasta according to the package instructions in a separate pot.
3. Next add butter, lemon juice, and Calabrian chili oil. Add your chopped tomatoes and roasted tomatoes (optional). Let your sauce simmer for 4-5 minutes to let the flavors combine.
4. Add in your cooked lobster meat next and stir well. Add your cooked pasta with a dash of pasta water. Let the flavors and sauce with the pasta come together. Top with chopped parsley and serve the lobster spaghetti!