



www.nonnaantoinette.com

Spaghetti with Lobster

INGREDIENTS:

- 1 lb spaghetti
- 4 lobster tails
- 1 can (28 Oz) crushed tomatoes
- 4 TBSPs extra Virgin olive oil
- 2 large garlic cloves, chopped
- Salt and pepper to taste
- Fresh or dried parsley

DIRECTIONS

- Place a pasta pot filled with water on your burner and bring to a boil.
- Meanwhile, rinse lobster tails under running cold water.
- Set aside.
- Pour olive oil into a sauce pan.
- Add the chopped garlic.
- Place over medium-low flame until garlic is wilted.
- Do not allow garlic to brown or it will taste burned!
- Carefully add crushed tomatoes and 1/2 cup water.
- Add salt and pepper to taste and bring to a boil over low flame.
- As soon as sauce begins boiling, add the lobster tails.
- Stir and cover pan.
- Bring sauce to a low simmer and cook for about 15 minutes.
- By now, the water in the pasta pot should be boiling.
- Cook the spaghetti al dente, according to package directions.
- Drain the pasta well and place in a large bowl.
- Mix some sauce with the pasta until well coated.
- Place the lobster tails over pasta.
- Sprinkle with freshly ground pepper and some parsley.
- Serve hot.
- Makes 4 servings.

NONNA'S TIPS

- You can use entire lobsters if you prefer. Just make sure to ask your fish monger to clean the insides for you. Rinse lobsters under running cold water before cooking in sauce.
- If you like your sauce spicy, add some hot pepper flakes to your garlic while sautéing in oil.
- Any long pasta will go well with this sauce... spaghetti, linguine, bucatini, etc. I do not recommend using short pasta.

