



Special Event Lobster Dinner

NIBBLEDISH CONTRIBUTOR

Ingredients

2 Lobster Tails
10 Extra Large Shrimp
1 lb Asparagus
1 Jar/8 oz Artichoke Hearts in Juice
4 Large Mushrooms, sliced
Basil Olive Oil

Instructions

To make lobster and shrimp:

1. Pre-heat oven to 375 degrees celcius
2. To prepare lobster tails, turn shell in your hands, then with kitchen shears cut the shell that lines the side with the meat
3. With a kitchen brush, brush lobster and shrimp with basil olive oil
4. Place in oven

To make vegetables:

1. In a pan, add small amount of olive oil and add asparagus, cook on medium for 10 minutes
2. Add artichoke heats with juices
3. Add mushrooms
4. Cook on medium heat for 15-20 minutes

Once the shrimp head and tip have met together and the lobster is completely white and cooked, add to plate in desired pattern.

Add vegetables on the side and serve immediately.

Serves 2.