

Garlic Butter Lobster Tail

Indulge in the succulent flavors of baked lobster tail drizzled with a rich garlic butter sauce. This elegant dish is perfect for a special occasion or a cozy dinner at home.



Main Dish

30 min

Total time

Medium

Difficulty

350

kcal / serving

Ingredients

- 1 lobster tail
- 2 tablespoons unsalted butter
- 2 cloves garlic, minced
- 1 tablespoon fresh parsley, chopped
- 1 tablespoon lemon juice
- Salt and pepper to taste
- Lemon wedges for serving

Steps

- 1 Preheat your oven to 350°F (175°C).
- 2 Using kitchen scissors, carefully cut the top of the lobster shell lengthwise, but do not cut all the way through.
- 3 Gently pull the lobster meat out of the shell, keeping it attached at the base, and lay it on top of the shell.
- 4 In a small saucepan, melt the butter over medium heat. Add minced garlic and sauté for 1-2 minutes until fragrant.
- 5 Stir in the parsley, lemon juice, salt, and pepper.
- 6 Brush the garlic butter mixture generously over the lobster meat.
- 7 Place the lobster tail on a baking sheet and bake for 12-15 minutes, or until the meat is opaque and firm.
- 8 Serve with lemon wedges and drizzle any remaining garlic butter over the top.