

Lobster Linguine in White Wine Sauce

Indulge in a decadent dish of succulent lobster paired with al dente linguine, all coated in a flavorful white wine sauce. A luxurious and satisfying main course.



Main Dish

30 min

Total time

Intermediate

Difficulty

550

kcal / serving

Ingredients

- 1 lobster tail, 100g linguine pasta, 2 tbsp butter, 1/4 cup white wine, 2 cloves garlic (minced), 1/4 cup heavy cream, Fresh parsley (chopped), Salt and pepper to taste

Steps

- 1 Boil a pot of salted water and cook linguine according to package instructions.
- 2 In a pan, melt butter over medium heat and sauté minced garlic until fragrant.
- 3 Add the lobster tail and cook until it turns pink. Then, pour in the white wine and let it simmer.
- 4 Stir in heavy cream and allow the sauce to thicken. Season with salt and pepper.
- 5 Drain the linguine and toss it in the sauce.
- 6 Serve the lobster linguine garnished with fresh parsley.