

Lobster Linguine with Garlic Butter Sauce

Indulge in a luxurious lobster linguine tossed in a rich garlic butter sauce that elevates the sweetness of the lobster. This elegant dish is perfect for a special occasion or a treat for yourself.



Main Dish

30 min

Total time

easy

Difficulty

650

kcal / serving

Ingredients

- 1 lobster tail (about 6 oz)
- 100g linguine pasta
- 2 tablespoons unsalted butter
- 2 cloves garlic, minced
- 1 tablespoon olive oil
- 1/4 teaspoon red pepper flakes
- Salt and pepper, to taste
- Juice of 1/2 lemon
- Fresh parsley, chopped (for garnish)
- Grated Parmesan cheese (optional)

Steps

- 1 Cook the linguine according to package instructions until al dente. Drain and set aside.
- 2 While the pasta cooks, prepare the lobster tail by cutting it in half lengthwise. Remove the meat and chop it into bite-sized pieces.
- 3 In a large skillet, heat the olive oil and 1 tablespoon of butter over medium heat. Add the minced garlic and red pepper flakes, sauté for about 1 minute until fragrant.
- 4 Add the chopped lobster meat to the skillet, cooking for 2-3 minutes until just cooked through.
- 5 Stir in the cooked linguine, remaining butter, and lemon juice. Toss everything together, seasoning with salt and pepper to taste.
- 6 Serve immediately, garnished with fresh parsley and Parmesan cheese if desired.