



Baked Lobster Tails

Serves 3

Ingredients:

3 lobster tails
2 teaspoons parsley
Salt
Pepper
3 tablespoons olive oil
3 tablespoons lemon juice
1 cup water

Directions:

1. Preheat oven to 375° F.
2. Split lobster tails in half lengthwise.
3. Remove sharp edges. Sprinkle each with parsley and salt and pepper.
4. Pour olive oil and lemon juice on each tail.
5. Pour water on bottom of a shallow 7 x 11 inch baking pan.
6. Place lobster tails in pan.
7. Bake in oven for 25 minutes.

RecipeIntro: A simple seafood recipe with huge flavor.

MainIngredient: Lobster

Week: 201906

Season: Spring

FeatureIntro: A fantastic choice for special occasions.