

Lobster and Penne

Serves Four – Five



Ingredients

- 1 pound penne noodles
- 2 tablespoons olive oil
- 2 tablespoons butter
- ½ large brown onion, chopped
- 2 cloves garlic, minced
- Couple pinches red pepper flakes
- 1 ¼ teaspoons Kosher salt
- ¼ teaspoon black pepper
- 2 cups pureed tomatoes
- 3 large lobster tails, shelled and cut into bite-size pieces
- ½ cup half and half
- ¼ cup fresh basil, chopped
- ½ cup parmesan cheese, grated

Steps

- 1. In a large pot over high heat begin boiling four quarts of water with 1 tablespoon kosher salt. Once water is boiling add penne and cook for 9 – 10 minutes or until al dente. Drain pasta BUT reserve ¼ cup of the pasta water. Put pasta into large serving bowl. Set aside while you make the sauce.
- 2. In the same pot (don't wash) add the butter and olive oil over medium-high heat. Add the onions and garlic and saute until translucent (about 5 minutes). Season with red pepper flakes, salt and pepper. Add the pureed tomatoes, reserved pasta water and the half and half. Bring mixture to a simmer. Taste for seasoning. Add the lobster pieces and cook until the lobster is opaque. Add the penne back into the pot and cook for 2 minutes, heating pasta through and allowing the pasta to absorb some of the sauce. Remove to a serving bowl. Top with parmesan cheese and basil. Serve hot.