

# **Arrabiata Lobster Sauce Spaghetti**

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Happy New Year my friends wishing you a new year with new blessings!!! My first post of 2021 starts with this decant Arrabiata

Lobster Sauce Spaghetti recipe. Arrabiata means angry in Italian, well there's nothing to be angry about with this recipe.

In fact this recipe is going to make you and your family real happy. Succulent lobster meat, in a spicy tomato sauce full of Italian flavors tossed with one of my family's favorite pasta shape spaghetti!!!!

Lobster can be pricy, using it in a sauce makes it more affordable, and that makes this recipe you will want to make often.

## **Tips when making Arrabiata Lobster Sauce Spaghetti**

Tip number one when making this Arrabiata Lobster Sauce Spaghetti recipe since the sauce is mostly tomatoes the tomatoes you use is important.

I found the tomato products from San Marzano the best, not only in this recipe but in all my tomato based sauces.

Secondly, I used four previously frozen Maine Lobster tails

unshelled them and cut them into even pieces for even cooking.

And third if you want an alternative to frozen Maine Lobster Tails you can use canned Maine Lobster. One more thing you can adjust the level of heat, if you like less or more spice adjust the hot pepper flakes.

And lastly if you make this delicious Arrabiata Lobster Sauce Spaghetti recipe, please leave me a comment. I love hearing from you it's my favorite part

## Ingredients

- 1 lb. spaghetti
- 1 lb. lobster meat
- 2 cups chopped spinach
- 2 14.5 chopped tomatoes
- 1 14.5 tomato sauce
- 1 cup reserved pasta water
- 1 chopped yellow onion
- 3 Tbs. chopped garlic
- 2 Tbs. each olive oil and butter
- 3 Tbs. hot pepper flakes
- 2 bay leaves
- 1/2 bunch each chopped Italian parsley and basil
- Salt and pepper to taste

## Instructions

1. Cook spaghetti according to package directions reserving 1 cup of the water before draining
2. Meanwhile in a large deep saute pan bring the oil and butter to medium heat
3. Add the onion and garlic saute until tender and just beginning to brown
4. Add the red pepper flakes saute until fragrant
5. Add the tomatoes, water and bay leaves salt and pepper

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6. Simmer covered for 45 minutes
7. Add the lobster, chopped spinach and herbs simmer until lobster is cooked through about 5 to 7 minutes
8. Toss Spaghetti into the sauce adjust seasonings sprinkle with additional Italian parsley and basil