

Easy Roasted Lobster

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You won't believe how easy this Easy Roasted Lobster recipe is. Few ingredients and few steps will leave you wanting to make it more often.

Sure lobster is a decant meal and can be pricey, but if you want to impress family and friends this is the meal to make this holiday season.

If you want to stretch the lobster further you can serve it along with a side of freshly butter pasta for a unforgettable meal everyone will love !!!!!

What Kind of Lobster to use In this Easy roasted Lobster Recipe

I used frozen Maine lobsters for this Easy Roasted lobster recipe. There are two main groups of lobsters clawed lobsters and spiny or rock lobster.

The difference between the two??? Maine lobsters are found not only in Maine, but also else where on the cold North Atlantic coast, as well as the Canada coast.

Red lobster buys live Maine lobsters tails, which is how they are almost always sold.

Rock lobsters are found in warmer waters and they don't have large edible claws like the Maine Lobster, but only tiny claws, which don't have any edible meat.

This is why rock lobsters only come in tails.

Red lobster buys Rock lobster tails frozen which is how they are usually purchased. That's what I used in this Easy Roasted Lobster recipe.

This is a restaurant quality recipe that is easy and delicious, if you make it please leave me a comment, and please don't forget to tag me on Instagram with your creations. I love hearing from you!!!!

Ingredients

- 4 5 oz. lobster tails
- 1/4 cup melted butter
- 1 Tablespoon finely chopped garlic
- 2 Tablespoons chopped Italian parsley
- 2 Tablespoons lemon juice

Instructions

1. Defrost Lobster tails if frozen cut in half and pat dry
2. Melt butter mix in the rest of ingredients
3. Brush the lobster tails with the melted butter reserving the left over for dipping
4. Roast the lobster 7 to 10 minutes
5. Serve With lemon wedges and melted butter sprinkle with additional Italian parsley