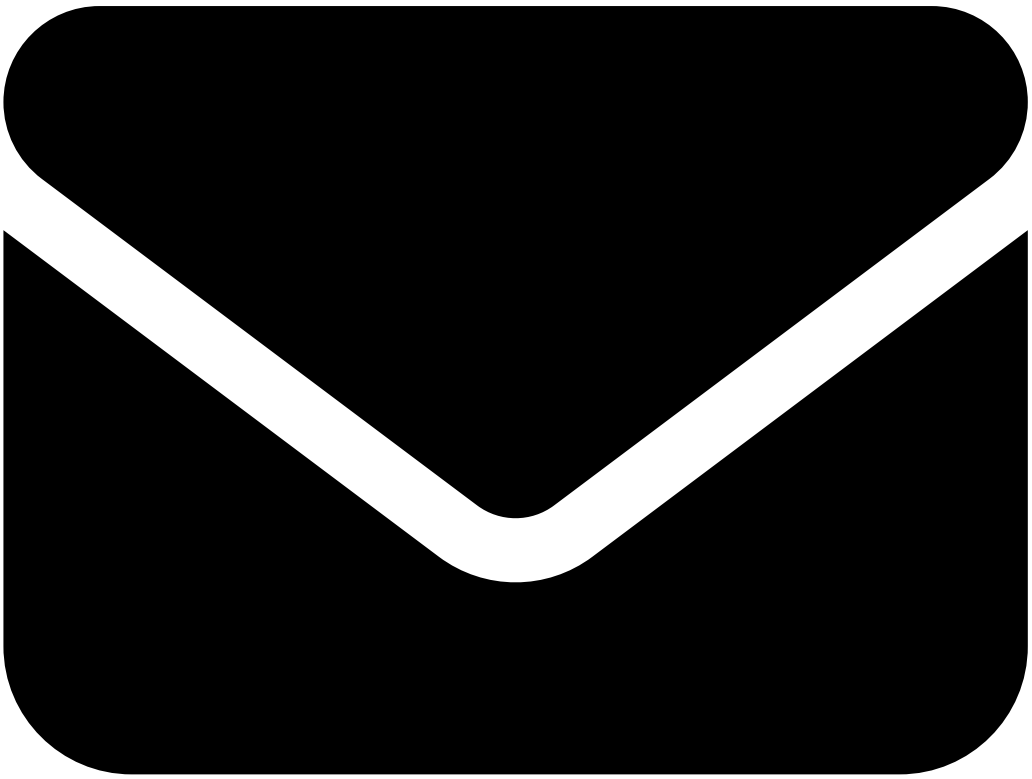
Spicy Lobster Spaghetti Recipe with Creamy Tomato Sauce

Spicy Lobster Spaghetti Recipe with Creamy Tomato Sauce

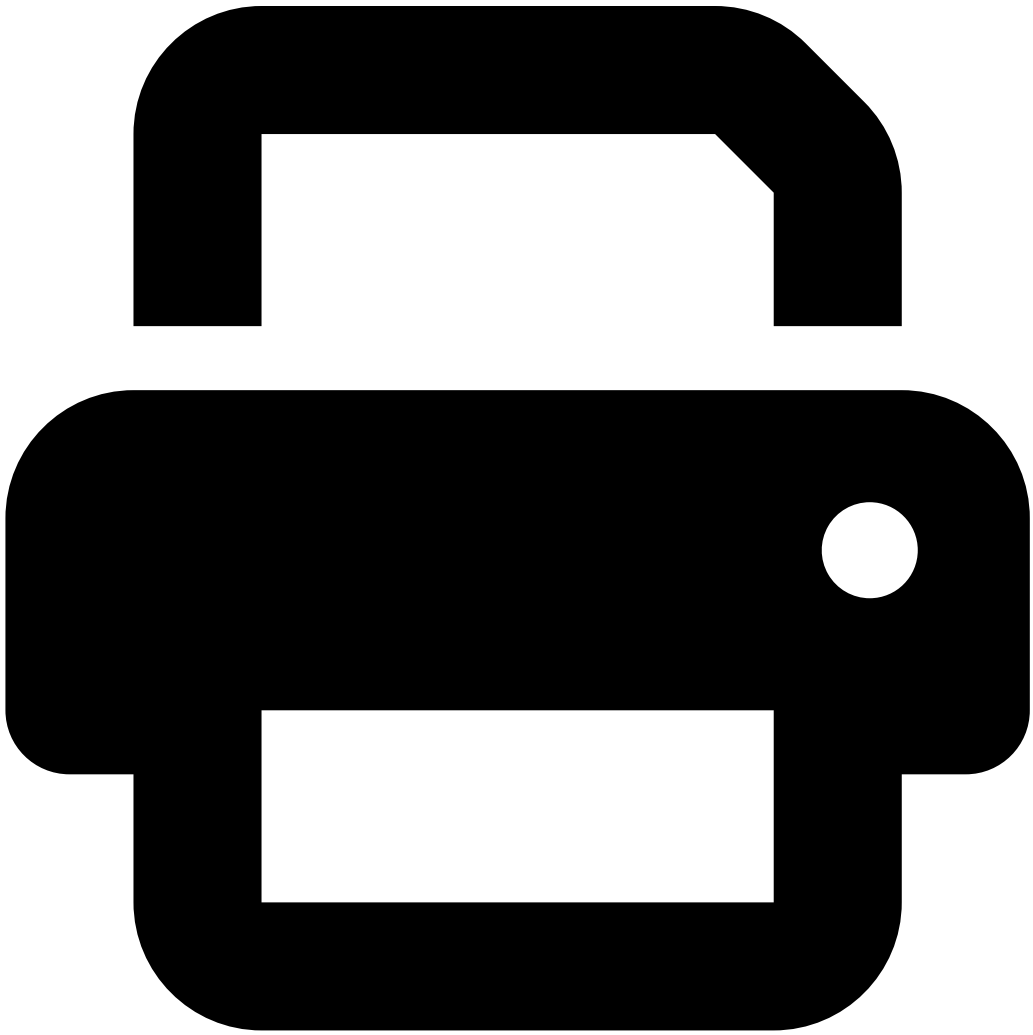
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



This spicy lobster spaghetti is a delicious spicy seafood pasta dish with chunks of lobster meat in a s[icy tomato sauce, Not only is this pasta recipe delicious it takes 30 minutes to make but your family and friends will think it took a lot longer.

This restaurant quality lobster pasta is fancy enough for Saturday dinner with friends and easy enough for week night family meals. I love that this recipe uses few ingredients you probably already have on hand, with the exception of the lobster.

Tips and Variations for Spicy Lobster Spaghetti

One of the things I love about making pasta is how easy it is to customize it to your taste. This spicy lobster spaghetti is elegant enough for a special dinner but simple enough to make

at home whenever you're craving a delicious Italian seafood pasta.

Choose your favorite pasta. I prefer long pasta for this recipe because it works beautifully with the spicy tomato sauce. Spaghetti is a classic choice, but bucatini, with its hollow center, is another great option. Linguine is also delicious if that's what you have in your pantry.

Adjust the heat to your liking. Red pepper flakes give this lobster spaghetti its spicy kick. Add more if you love heat or reduce the amount for a milder sauce. For a deeper, more distinctive Southern Italian flavor, try adding Calabrian chili peppers. These Italian chilies are known for their fruity flavor and noticeable heat, making them a delicious addition to seafood pasta.

Use fresh or frozen lobster. I use two frozen lobster tails, thawed before cooking, for this recipe. You can add more lobster if you want a more generous seafood pasta, or substitute large shrimp for an equally delicious variation. If using shrimp, cook them just until pink and opaque so they stay tender.

Don't overcook the lobster. Lobster cooks quickly and can become tough if left in the pan too long. Cook it just until the meat is opaque and tender, then gently toss it with the sauce and pasta.

Save some pasta water. Before draining the spaghetti, reserve a cup of the starchy cooking water. Add a splash to the sauce as needed to help it cling to the pasta and create a silky finish.

How to Store and Reheat Spicy Lobster Spaghetti

This spicy lobster spaghetti is best served immediately, while

the lobster is tender and the pasta is coated in the freshly made sauce. If you have leftovers, here's how to store them.

- **Refrigerator:** Transfer leftovers to an airtight container and refrigerate within 2 hours. For the best quality, enjoy within 1–2 days because cooked seafood is delicate.
- **Reheating:** Gently warm the pasta in a skillet over low heat with a splash of water or broth. Stir carefully and heat just until warmed through to help prevent the lobster from becoming rubbery. You can also use a microwave at reduced power in short intervals.
- **Freezing:** I recommend enjoying this dish fresh rather than freezing it. Cooked lobster can become tough, and the pasta texture may change after thawing.

What to Serve With Spicy Lobster Spaghetti

If you're planning an Italian seafood dinner, serve this spicy lobster pasta with crusty bread to soak up the sauce and a fresh green salad.

You can also pair it with one of these Italian-inspired favorites from my kitchen:

- Italian Roasted Lemon Chicken Dinner – a flavorful option for another night when you're planning an Italian dinner.
- **Homemade Italian soups** – link to one of your favorite soup recipes for a comforting starter.
- **Garlic bread or homemade focaccia** – add your existing blog links for an easy side to serve with the pasta.

Helpful Tools for Spicy Lobster Spaghetti

- Bucatini pasta – a hearty long pasta that holds the sauce beautifully.

- Calabrian chili peppers – for an authentic Southern Italian-style kick.
- Seafood scissors – helpful for cutting through lobster shells.
- Stainless steel pasta tongs – make tossing the spaghetti with the sauce easier.

If you make this spicy lobster spaghetti, please leave me a comment and rating below. I love hearing from you, and it’s honestly one of my favorite parts of sharing recipes! Let me know if you made it with lobster tails or tried the shrimp variation. And don’t forget to tag me on Instagram so I can see your creations.

Spicy Lobster Spaghetti Recipe with Creamy Tomato Sauce



This Spicy Lobster Spaghetti is an Italian-inspired seafood pasta made with tender lobster tails, spaghetti, garlic, olive oil, and a spicy tomato sauce. Red pepper flakes add just the right amount of heat, while the lobster brings a sweet, delicate flavor to this restaurant-quality pasta dish. Perfect for a special dinner or whenever you're craving homemade Italian seafood pasta.

- 1/2 Lb. spaghetti
- 2 lobster tails
- 2 Tbsp. extra virgin olive oil

- 2 Tbsp. butter
- 2 Tbsp. minced garlic
- 2 Tbsp. hot pepper flakes
- 4 cups chopped tomatoes
- 1 cup marinara sauce
- 1 cup white wine
- 1 cup cream
- 1/2 cup chopped Italian parsley

1. Start by cooking your pasta el dente. In the meantime make your lobster sauce.

2. Split the lobster tails open with sharp kitchen scissors. Then remove the meat ant coarsely chop
3. Heat the olive oil and butter in a large sauté pan over medium-high heat. Add the lobster meat and cook for 5–8 minutes, or until opaque and just cooked through. Remove the lobster from the pan and set aside.

4. In the same pan, add the minced shallots and red pepper flakes. Sauté until the shallots soften and the pepper flakes become fragrant. Stir in the chopped fresh tomatoes, marinara sauce, heavy cream, and wine. Reduce the heat to medium-low and let the sauce simmer for about 15 minutes, or until the tomatoes soften and the sauce thickens slightly. Return the cooked lobster to the pan and gently toss to combine.

5. return the lobster to the sauce and simmer until the lobster is heated through. Toss in your el dente cooked spaghetti and Italian parsley.



Thaw frozen lobster tails completely before cooking, and avoid overcooking the lobster to keep it tender. Reserve some pasta water to help the spicy tomato sauce cling to the spaghetti. Adjust the red pepper flakes to your preferred heat level, or use Calabrian chilies for a Southern Italian flavor.

Main Course
Italian
Spicy Lobster Spaghetti