

Spicy lobster spaghetti

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This spicy lobster spaghetti is a delicious spicy seafood pasta dish with chunks of lobster meat in a spicy 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.

Variations for this spicy lobster spaghetti

First, and like most of my recipes that involve pasta you can substitute the shape to fit your taste. I do have a preference I like a long pasta in this recipe, either spaghetti or bucatini .

Second, you can adjust your level of heat. If you like spice add more chili flakes or less depending on your taste. You can also use Calabrian chili peppers a type of chili pepper that are grown in the Calabria region of Southern Italian. They are a staple in Southern Italy cuisine and are known for their unique flavor and intense heat.

And lastly, I used two frozen lobster tails that I defrosted before cooking. You can use more than two or this spicy

lobster spaghetti recipes works well with large shrimp too.

If you make this easy pasta recipe please leave me a comment. I love hearing from you . it's my favorite part!!

Ingredients

- 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

Instructions

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. In a saute pan over medium high heat add the olive oil and butter, then add the lobster meat cook until opaque about 5-8 minutes, remove and in the same pan add the minced shallots and the pepper flakes. saute until the shallots are soft and the pepper flakes fragrant. Add the chopped tomatoes, marinara sauce, cream, and wine simmer until the fresh tomatoes soften and sauce thickens About 15 minutes.
4. return the lobster to the sauce and simmer until the lobster is heated through. Toss in your el dente cooked spaghetti and Italian parsley. ENJOY!!!!