

Lobster Tail with Pasta and White Wine Cream Sauce:

Ingredients:

- 4 lobster tails
- 8 ounces linguine or fettuccine pasta
- 2 tablespoons butter
- 2 cloves garlic, minced
- 1/2 cup dry white wine
- 1 cup heavy cream
- 1/4 cup grated Parmesan cheese
- 2 tablespoons fresh parsley, chopped
- Salt and pepper to taste
- Lemon wedges for garnish (optional)

Instructions:

1. Bring a large pot of salted water to a boil. Add the pasta and cook according to the package instructions until al dente. Drain and set aside.
2. While the pasta is cooking, prepare the lobster tails. Using kitchen shears, cut the top side of each lobster tail shell, and gently pull the meat up and over the shell, leaving it attached at the base. Place the lobster tails on a baking sheet.
3. In a saucepan, melt 1 tablespoon of butter over medium heat. Add minced garlic and sauté for 1-2 minutes until fragrant.
4. Pour in the white wine and simmer for a few minutes until it's reduced by half.
5. Add the heavy cream and continue to simmer for about 4-5 minutes until it thickens slightly.
6. Stir in grated Parmesan cheese and 1 tablespoon of chopped parsley. Season with salt and pepper.
7. Preheat your oven's broiler.
8. Brush the lobster tails with the remaining 1 tablespoon of butter and place them under the broiler for about 5-7 minutes until the lobster meat is opaque and lightly browned.
9. To serve, place cooked pasta on plates, top with lobster tails, and drizzle the white wine cream sauce over them. Garnish with the remaining chopped parsley and optionally, lemon wedges.

Enjoy your Lobster Tail with Pasta and White Wine Cream Sauce for a delectable and indulgent meal!

