

Broiled Lobster Tails with Garlic Herb Butter





Instructions

1. Preheat the broiler. Using kitchen shears, cut the lobster shells down the middle to expose the meat.
2. Mix butter, garlic, and lemon juice, then brush over lobster meat.
3. Broil 5–6 inches from heat for 8–10 minutes, until opaque and lightly browned.
4. Garnish with paprika and parsley. Serve with extra melted butter if desired.

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