

Lobster Roll Tacos

Serves 1

Ingredients:

3 each 4.5" Heat Pressed Flour Tortillas (28671)

2 cups Clarified Butter

8 oz. Lobsters meat, cooked

1/2 cup Mayonnaise

1 tsp. Garlic, minced

1/4 cup Celery, shaved

1 each Lemon Zest and juice

2 Tbsp. Chives, chopped

As needed Kosher Salt

1 pinch Crushed Red Pepper

3 Tbsp. Potatoes chips

3 Tbsp. Fresh Dill

As needed Paprika

As needed Lemon Wedges

Directions:

- 1. Prepare Lobster Roll Filling sub recipe by adding all ingredients together and mix until combined. Hold under refrigeration until use. Best used within 2-3 days.
- 2. Dip tortillas in clarified butter and griddle until warm and just starting to crisp but still pliable.
- 3. Fill each tortilla with ¼ cup of Lobster Roll Filling and top with potato chips and fresh dill.
- 4. Garnish with a light dusting of paprika and lemon wedges on the side.