



Recipes

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Festive Lobster Tacos with Basil Cream Sauce

Serves 1

Ingredients:

1 10-12 oz. Lobster Tail, split in half lengthwise
melted Butter
2 oz. Hothouse Cucumbers , cut into matchsticks
3 oz. Red Bell Peppers , cut into matchsticks
4 Mission® 6" Red Corn Tortillas (10611)
Basil Cream Sauce (see Related Recipe)

Directions:

1. Preheat char-broiler. Brush tails with melted butter and place tail meat side down on broiler and broil for 3 minutes. Turn over and broil for 5 more minutes or until meat is firm. Remove and tent with foil.
2. Heat tortillas until pliable. Cut lobster meat into chunks. Place in warm tortillas. Top with cucumbers and bell pepper. Top with basil cream sauce. Serve.

Basil Cream Sauce

Serves 1

Ingredients:

1/4 cup Mayonnaise
3/4 cup Olive Oil
1/2 cup Minced Basil
Salt and Pepper to taste
2 Tbsp. fresh Lemon Juice

Directions:

1. In a bowl, whisk all ingredients until smooth. Set aside until ready to use.