

Grilled Lobster Tails

Grilled Lobster Tails are so easy to make! Like 1-2-3! With innovative processing, these tails are packaged frozen and can be found at your local grocer.

SERVINGS: 2 | **PREP:** 15 minutes | **COOK TIME:** 3 minutes | **TOTAL TIME:** 18 minutes



INGREDIENTS

2 Lobster Tails

1/4 Cup Beurre Blanc (Make Ahead And Reserve)

1 Teaspoon Blackening Spice (Chipotle, Or Cajun)

INSTRUCTIONS

Cut thawed tails in half; keep shell on
Brush meat with Beurre Blanc.
Grill over medium heat for 2-3 minutes (until just opaque)
Sprinkle a bit of spice over tail.
Serve over salad or rice.

NOTES

Thaw tails in refrigerator.

Source URL: <http://www.michaelannrowe.com/recipes/grilled-lobster-tails>