



Oaxacan Lobster Roll

Prep time: 60 Cook Time: 30 Servings: 12

Combo/Fusion,Regional North American,Appetizers/Sides/Snacks,Better For You,Entrees,Supersoft Corn Tortillas,Casual Dining,Catering,FSR/QSR,Global Tacos,Modern Mexican,Seafood,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
5.5" Super Soft White Corn Tortillas	39257		24 each
Lobster		live *alternatively, use 3 lb picked lobster meat	6 lb.
		plus more as needed butter	3 lb.
Garlic		peeled	4 Clove
Guajillo Chiles		dried, stemmed, seeded, toasted	2 oz.
Butter Lettuce			24 leaves
Salt		to taste	
Chives		minced, as needed	



Instructions

1. If using live lobster, cook, shock, and pick the meat from the lobster. If using picked lobster meat, proceed to step 2.
2. On low heat, melt 3 lb. butter and add guajillo chilies, garlic, and salt to taste. Cover, and allow the chilies to hydrate and infuse the butter for 30 minutes, making sure not to simmer or brown the butter.
3. Gently rewarm the lobster meat in the guajillo butter, allowing the meat to steep in the butter for 15-20 minutes.
4. To assemble one taco, spread butter on tortilla and lightly toast in a hot pan or on a flattop grill. Place a leaf of butter lettuce on the tortilla and top with 2 oz. lobster, and an additional drizzle of guajillo butter. Garnish with salt and chives.

