



# Lobster Roll Tacos

Prep time: Cook Time: Servings: 1

Regional North American,Appetizers/Sides/Snacks,Entrees,Flour Tortillas,Seafood,Grab & Go

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
4.5" Heat Pressed Flour Tortillas	28671		3 Each
Clarified Butter			2 cup
Lobster Meat		cooked	8 Oz.
Mayonnaise			1/2 cup
Garlic		minced	1 tsp.
Celery		shaved	1/4 cup
Lemon Zest		and juice	1 Each
Chives		chopped	2 Tbsp.
Kosher Salt			As Needed
Crushed Red Pepper			1 pinch
Potato chips			3 Tbsp.
Fresh Dill			3 Tbsp.
Paprika			As Needed
Lemon Wedges			As Needed



## Instructions

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.

