

Lobster Bisque Pasta

Ingredients (makes 3-4 hearty servings)

- 16-32oz lobster bisque
- 1/2 lb lobster meat chopped
- 1 TBS unsalted butter and 1 TBS extra virgin olive oil
- 1/2 yellow onion, diced (or 1 small onion)
- 8-12oz cherry or campari tomatoes, halved (if using campari then quarter them)
- 3 garlic cloves, minced
- spaghetti or linguine
- 1 handful fresh parsley, chopped
- red pepper flakes (optional)
- salt and pepper
- juice of 1/2 a lemon (for tasting, not required but you may want it)
- grated parmesan cheese ;)



Directions

1. Start by bringing a big pot of water to a boil. Once boiling, sprinkle in a few pinches of kosher salt and add pasta. Cook accordingly then set aside in a strainer.
2. Next, you grab a large deep saute pan, warmed over medium-high heat. Add the butter and olive oil, letting the butter melt down, then add your onions and tomatoes. Cook, stirring occasionally, for 5-8 minutes, or until the onions and tomatoes have softened, then add garlic and cook until fragrant, about 2 minutes.
3. Pour in the bisque, bringing to a simmer, then add the lobster meat. Stir well and then set the heat to simmer, letting the bisque cook down and thicken, then season with salt, pepper and red pepper flakes if you'd like. If your sauce tastes bland or needs something more than just salt and pepper, this is when you'll add in the lemon juice. The lemon juice is used to brighten up the sauce, but use a little at a time, because you don't want the sauce to take on a lemon flavor.
4. Toss in the linguine and serve with fresh parsley and parmesan.