



Garlic Butter Broiled Lobster Tails

Recipe by Chef Shamy

Course: **Dinner**

Servings

4 servings

Prep time

10 minutes

Cooking time

10 minutes

Ingredients

- 4 lobster tails, butterflied
- 4-6 T [Chef Shamy Garlic Butter](#), melted
- ¼ tsp paprika
- ¼ tsp salt
- Fresh parsley, to garnish
- Lemon wedges, for serving

Directions

- 1** Preheat oven to Broil.
- 2** To butterfly the lobster tail: Use kitchen scissors to cut a lengthwise slit through center of the top shell (starting at the open end of the shell). Carefully spread the shell open and lift the lobster meat out, letting it rest on top of the closed shell.
- 3** Place lobster tails on a baking sheet and brush with melted Garlic Butter. Sprinkle with paprika and salt.
- 4** Broil for 8-10 minutes, or until lobster is just cooked through. Garnish with more Garlic Butter if desired, fresh parsley, and fresh lemon.

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