**Intro:** This mouthwatering recipe combines the elegance of succulent lobster with the convenience of Lawry's Seasoned Snack Spread, ensuring a quick and easy culinary adventure that will leave your taste buds begging for more. Whether you're a seasoned chef or a novice in the kitchen, this dish is designed to impress without the fuss. Prepare to indulge in a symphony of flavors as the rich and tender lobster dances harmoniously with perfectly cooked linguini, all elevated by the robust and savory notes of Lawry's Seasoned Snack Spread. Get ready to savor an unforgettable dining experience that will ignite sparks and create cherished memories with your special someone.

**Chef Tips:**

* How can you tell a lobster is done cooking? The shell will turn a bright red, and the meat will be opaque. You can remove the lobster when an Instaread thermometer reaches an internal temperature of 135.
* This recipe is the perfect date night recipe! If you are serving more, feel free to double the recipe. If the small lobster tails are unavailable, feel free to substitute a larger 9-10 ounce tail. The time will increase to about 4-5 minutes per side. Add more broth and cover with a lid to cook thoroughly.
* If you can't find our new and delicious Lawry's Seasoned Snack Spread, substitute traditional Challenge Butter with 1 ½ teaspoons of Lawry's Seasoned Salt.

**Lobster Linguine**

**Ingredients**

* ½ pound of linguini or bucatini
* 6 Tablespoons of Challenge Lawry’s Snack Spread, divided
* 2 (4-5 ounce) lobster tails
* 2 cups of low-sodium chicken broth, divided and used throughout the recipe as needed
* 4 cloves of garlic, pressed or minced
* 1 lemon (should yield 2 Tablespoons of juice and 2 teaspoons of zest)
* 1 teaspoon of cornstarch
* ½ teaspoon of red chili flakes
* 1/2 cup of grated parmesan cheese
* 2 Tablespoons of fresh diced parsley

**Directions**

1. Following the directions on the pasta package, cook pasta for 2 minutes less than directed, a bit shy of al dente.
2. Using kitchen shears, cut the lobster tails down the middle. Place 2 Tablespoons of butter in a skillet, along with the lobster tails and approximately ¼ cup of the chicken broth. Cook lobsters until the shells are bright red and the meat is opaque, about 4 minutes; add more broth if needed to cook lobster. Remove lobster from pan. Once cooled, remove the meat from the shell and cut it into bite-size pieces.
3. Add the remaining chicken stock, butter, garlic, and pepper flakes to the skillet. Cook for 4-5 minutes over medium heat to slightly reduce. Combine cornstarch with the lemon juice and zest and stir into the sauce to slightly thicken.
4. Add partially cooked pasta to the sauce in the skillet. Stir in the parmesan cheese and parsley. Over low heat, stir pasta in the sauce for about 2-3 minutes to allow the pasta to absorb the sauce and finish cooking the pasta. Note: The parmesan will immediately clump. As you stir the pasta and the sauce, the parmesan will eventually melt and create a creamy sauce.
5. To serve, divide pasta between 2 plates. Top pasta with cooked lobster. Serve with additional parmesan cheese if desired.

**Serves 2**