

Broiled Lobster Tails in Roasted Garlic Chimichurri Butter



This recipe for broiled lobster tails in roasted garlic chimichurri butter is from episode 13 of *Fish the Dish* starring Spencer Watts.

Serves: 4

Ingredients

Lobster

- 2x 4-6 ounce (113-170 g) lobster tails
- 1 lime, cut into wedges (for garnish)

Garlic Chimichurri Butter

- 1 small head roasted garlic, mashed
- 1 cup (240 ml) unsalted butter, at room temperature
- 1 shallot, minced
- 1 anchovy fillet, finely chopped
- 1 Serrano chile, seeded and finely chopped
- ½ cup (120 ml) cilantro, chopped
- ¼ cup (60 ml) parsley, chopped
- 2 tablespoons (30 ml) fresh oregano, chopped
- 1 egg

Directions

1. Preheat the oven to 375°F (190°C).
2. Squeeze the roasted garlic out of the skin into a food processor. Add shallot, anchovy, Serrano chile, cilantro, parsley, oregano, butter, and blitz thoroughly. Add egg and blitz again.
3. Using kitchen shears or strong scissors, cut the top side of the lobster tail shells lengthwise, from

- open end to the base of the tail. Put the tail upside-down in the palm of your hand and squeeze to break the translucent bottom shell. Grip the sides of the shell and pull open by about an inch or two. Using your finger, gently pull the lobster meat apart from the shell and up through the crack you've created while still keeping the meat attached to the tail. Let the meat sit on top of the shell.
4. Slather chimichurri butter on top of the lobster tails, place tails in a cast-iron pan, and bake until just cooked through, about 6 minutes
 5. Serve warm with butter drippings and lime wedges.

