

Butternut Squash Pasta with Lobster & Mushrooms

Ingredients

1 Lobster Tail
6 Cremini Mushrooms
2 Garlic Cloves
2 Stocks of Green Onion
Fresh Butternut Squash Pasta
Alfredo Sauce

Prep

Chop your green onion into small pieces, *mince* your garlic and *cut* your mushrooms into quarters.

Take a pair of cooking shears and at the opening of the tail, cut until the end. Crack the tail parallel to the cut to release the meat from the shell. Pull the meat out and chop into small pieces. Place your lobster tail meat in a small bowl and lightly season with salt and black pepper.

How To

Have a small pot filled halfway with water for your pasta. Put it on high heat. Your pasta should only take about 3 minutes to cook. Once it has, place it in your favourite pasta bowl.

In a small to medium pan on medium to high heat, start by melting some butter. Add in your chopped garlic. Wait until it's aromatic and add in your lobster.

Stir the lobster for a few moments then add in the mushrooms and green onion. Stir until the lobster is cooked and the mushrooms are to your liking. Add in the Alfredo sauce. Let it simmer until it's hot. Pour the sauce over your already cooked pasta and volia! A lovely meal just for you.