



Grilled Lobster

SERVINGS: 2-4

Ingredients

4 Fresh lobster tails

Olive oil

Garlic, minced

Fresh cilantro and parsley

Lime wedges

Salt and pepper

Directions

- 1.Brush lobster tails with olive oil, garlic, and herbs.
- 2.Grill over medium -high heat until just cooked through (about 8-10 minutes, 5-7 minutes per side).
- 3.Finish with a squeeze of lime, season to taste, and garnish with herbs.
- 4.Serve with a chilled drink.

Pair with Agua de Sandía or White Sangria for a Baja-style summer meal at home.