

Lobster Fra Diavolo



SIZE

Serves: 4-6

PREPARATION

20 minutes

DIFFICULTY

Level 1



This is the ultimate date night recipe: Luxe, easy, fast, and a little bit spicy.

There are two cheat codes: Buy the pre-cooked, pre-shelled lobster in the grocery store freezer (we love Luke's Lobster), and use either Creamy Basil or 10 veggie not just pasta sauce as the base, which you just spike with a little fresh garlic and

Calabrian pepper paste.

Now that's Amore!

PS We know the recipe serves 4, but whether you double date or eat this microwaved for lunch (or breakfast!) the next day, you won't regret making the full pound of pasta.

Ingredients

- 1** pound dried strand pasta such as bucatini, linguine or spaghetti
- 2** tablespoons olive oil
- 2** tablespoons Calabrian chili paste
- 3** garlic cloves, thinly sliced
- 1** 16 ounce jar not just pasta sauce (Creamy Basil or 10 Veggie)
- 8** ounces fully-cooked, roughly chopped lobster meat. If using frozen, defrost.
- 1** bunch fresh parsley, coarsely chopped
- Pecorino Romano or Parmesan cheese, to serve

Process

1

Boil the pasta according the package instructions, leave the pasta just shy of al dente, by shaving a minute or two off the cooktime. Reserve 1/2 cup of the starchy cooking water before draining.

2

Meanwhile, a large skillet or dutch oven heat the oil over medium heat, and add the Calabrian chili paste and garlic. Cook for about 3 minutes until softened and fragrant, being careful not to burn.

3

Add the not just pasta sauce and bring to a simmer over medium-high heat. Add the defrosted lobster, cooked pasta, and 1/4 cup of the pasta and cook about 3 minutes or until the sauce coats the strands of pasta.

4

Season to taste, top with the parsley, and serve with grated cheese if you like.