



## GARLIC BUTTER LOBSTER

PREPARATION TIME: 25 MIN

### INGREDIENTS:

- 2 lobster tails
- 3 tablespoons garlic powder
- 1 cup grated parmesan
- 1 tablespoons lemon juice
- 1 teaspoon dried rosemary
- 1 teaspoon dried thyme
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1 teaspoon onion powder
- 5 tablespoons melted butter

### INSTRUCTIONS:

1. Preheat oven to 400 degrees Fahrenheit.
2. Using a sharp knife, cut the lobster tail in half and set aside.
3. In a bowl, mix all other ingredients.
4. Place the lobster tails in a baking pan lined with parchment paper.
5. Add the cheese-garlic-herbs-butter mixture on top of the lobster meat.
6. Bake the lobster for 15 minutes.
7. Serve and top with fresh parsley or coriander.