

# CopyCat Red Lobster Stuffed Lobster Tail

## Ingredients

### Crab Stuffing

2/3 cup crab meat

2/3 cup cheese and Garlic croutons (crushed) or any flavored pre-made crouton that you can find at your local grocery store

1/4 cup. prepared Alfredo sauce

1 tsp. fresh lemon juice

1/2 tsp. salt-free all-purpose seasoning

### Garlic Butter Sauce

\*You can prepare this sauce at home or can use prepared garlic butter from your local grocery store

1/4 cup butter

1/8 cup olive oil

1/2 tsp. minced garlic

1/2 tsp. salt

1/8 cup fresh parsley

1/4 tsp. pepper

1/2 lemon, juice of

### Stuffed Lobster Tails

4 Maine lobster tails

Your crab stuffing mixture

Garlic butter sauce

1/4 cup Monterey Jack cheese

## Directions

Preheat oven to 425 degrees.

In a large bowl, combine crab meat, crushed croutons, Alfredo sauce, lemon juice and all-purpose seasoning.

Set aside for later.

In skillet, heat together butter and olive oil and sauté garlic. Add lemon juice, salt, pepper and parsley. Continue cooking for a few minutes. Set aside for later.

With a sharp knife or kitchen shears, cut completely through Maine lobster tail from base of flippers to the top. Do not cut through flippers.

Break open last shell segment closest to the tail and roll the two sides outward to open lobster. Remove vein. If necessary, use a pan of ice water to remove veins from the meat.

Gently lift meat from shell leaving meat attached at tail end. This keeps meat from sticking to shell when cooked and makes it easier to eat. Place meat back into shell. Repeat with other lobster tails.

Place Maine tails in a square glass baking dish or on a baking sheet.

For each tail, split crab stuffing into four equal portions. and shape stuffing in an oval shape similar to the opening between the two halves of the tail.

For each tail, gently place stuffing on the opening from tail to end, having it sit up a little, and keeping the stuffing off the lobster meat. Do not press stuffing into the cavity.

For each tail, brush stuffing and lobster meat evenly with garlic butter.

For each tail, split cheese into four equal portions and place the Monterey Jack cheese on top of the stuffing only, ensuring that the lobster and stuffing are evenly covered.

Bake the lobster tails in the preheated oven until the meat is opaque and the stuffing is golden brown on top, 10 to 12 minutes. An instant-read thermometer inserted into the

thickest part of the lobster tail should read 145 degrees F (65 degrees C).

Serve with melted butter and lemon