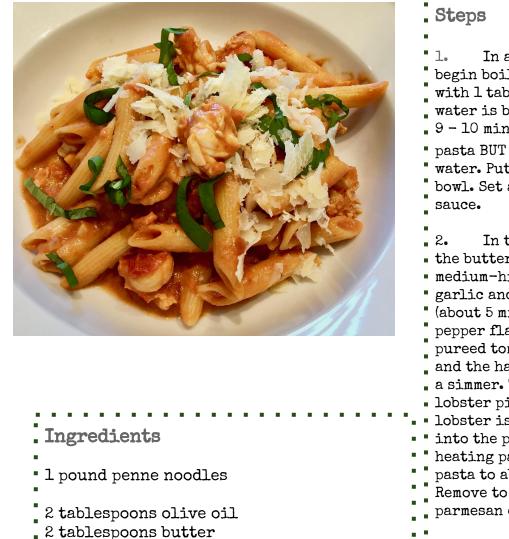
Lobster and Penne

Serves Four - Five



- 1/2 large brown onion, chopped
- 2 cloves garlic, minced
- Couple pinches red pepper flakes
- 1 1/4 teaspoons Kosher salt
- 1/4 teaspoon black pepper
- 2 cups pureed tomatoes
- 3 large lobster tails, shelled and cut into
- ∎ bite-size pieces
- 1/2 cup half and half
- ¼ cup fresh basil, chopped
- 1/2 cup parmesan cheese, grated

In a large pot over high heat begin boiling four quarts of water with 1 tablespoon kosher salt. Once water is boiling add penne and cook for 9 - 10 minutes or until al dente. Drain pasta BUT reserve $\frac{1}{4}$ cup of the pasta water. Put pasta into large serving bowl. Set aside while you make the In the same pot (don't wash) add the butter and olive oil over medium-high heat. Add the onions and garlic and saute until translucent (about 5 minutes). Season with red pepper flakes, salt and pepper. Add the pureed tomatoes, reserved pasta water and the half and half. Bring mixture to a simmer. Taste for seasoning. Add the lobster pieces and cook until the lobster is opaque. Add the penne back into the pot and cook for 2 minutes, heating pasta through and allowing the pasta to absorb some of the sauce. Remove to a serving bowl. Top with parmesan cheese and basil. Serve hot.