

Lobster and Shrimp Roll

Makes 4 sandwiches



Lobster and Shrimp Salad Ingredients

- 1 pound cooked shrimp, tails removed, cut into small chunks
- ½ pound cooked lobster tail or claw meat, cut into small chunks
- 2 celery stalks, finely chopped
- 1 tablespoon fresh parsley, minced
- 2 tablespoons fresh dill, minced
- 2 teaspoons Dijon mustard
- ¼ cup scallions, finely chopped
- ½ cup really good tasting mayonnaise
- 2-3 tablespoons freshly squeezed lemon juice
- ½ teaspoon Kosher salt
- ¼ teaspoon ground black pepper
- **To build the roll...**
- 4 hoagie or bolillo rolls
- 3 tablespoons butter
- whole leaf lettuce
- 1 large avocado, sliced or mashed
- 1 large tomato, thinly sliced

Steps

- 1. Combine all lobster and shrimp salad ingredients in a medium-size bowl. Taste for seasoning and lemon juice, adjusting to your liking.
- 2. Split hoagie or bolillo rolls in half. Butter both halves and toast with rolls split open in oven until butter has melted and rolls are golden brown.
- 3. To assemble the rolls, add avocado, tomato slices, and lettuce leaves to the bread. Spoon one-fourth of the lobster/shrimp salad mixture onto each roll and serve.