



## CURRIED CREAM LOBSTER PASTA

1 lb. cooked lobster meat

1 lb. cooked pasta (one cup pasta water reserved)

1 large shallot

2 tbs butter

$\frac{3}{4}$  cup half and half

2 tbs sour cream

1 bundle asparagus

2-3 tsp curry powder

Extra virgin olive oil

Salt

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Preheat oven to 400°. Drizzle 2 tsp oil over asparagus in rimmed baking sheet, sprinkle with salt and  $\frac{1}{2}$  tsp curry powder. Roast for 20 minutes then cut into bite sized pieces.

Melt butter in large pot over medium heat. Sauté diced shallot until browned a bit. Add in 1-2 tsp curry powder, then add cream and sour cream and cook until thickened. Add salt to taste. Add lobster and warm up for one minute, then add pasta and asparagus and gently stir to combine. Add in pasta water to help incorporate pasta if necessary. Serve immediately.