



Lobster Lasagna

Creamy and Delicious!

Serves 10 - 12

INGREDIENTS

From Weiss'

- ☐ 4 lobster tails

From your Grocer

- ☐ 12 ounces ricotta cheese
- ☐ 2 jars of Alfredo sauce
- ☐ 2 eggs
- ☐ 1 cup shredded mozzarella cheese
- ☐ 1 cup fresh grated Parmesan cheese
- ☐ 1 tsp. ground white pepper
- ☐ 2 tsp. granulated salt
- ☐ 1 box lasagna noodles
- ☐ 1/2 lb baby spinach leaves
- ☐ 6 shallots
- ☐ 1 stick of cold butter
- ☐ Cooking spray



PREPARATION

- Steam lobster tails, shell and chop into cubes.
- Transfer lobster to a bowl and cool.
- Preheat the oven to 375 degrees.
- Grease a 9x13 inch baking dish with cold butter.
- Spray a large cookie sheet with cooking spray.
- Boil lasagna noodles until tender, but still slightly firm.
- Transfer cooked noodles to the greased cookie sheet to rest and cool.
- Beat eggs in a small bowl.
- In a large bowl, combine ricotta cheese with half of the Parmesan and half of the mozzarella.
- Dice shallots, then add to the bowl with salt and pepper.
- Pour in beat eggs and mix well.
- Spread 1/4 of the Alfredo sauce in the bottom of the buttered baking dish.
- Lay out a layer of lasagna noodles.
- Arrange 1/3 of the lobster meat over the noodles and cover with 1/3 of the cheese and egg mixture.
- Add a layer of spinach and pour 1/3 of the remaining Alfredo sauce over the spinach.
- Repeat twice for a total of 3 layers.
- Sprinkle cheeses on the top.
- Cover loosely with foil and bake for 45 minutes.
- Remove foil and return to the oven for 10 minutes or until nicely browned on top.
- Rest for 10 - 15 minutes to allow lasagna to set up before cutting.