FEISTY FLAVORS

INGREDIENTS

2 lobster tails, split (I use kitchen shears)

1 tsp lemon luice

2 tbsps Feisty Flavors All-Purpose Seasoning

3 tbsp Feisty Flavors Green Seasoning

2 tbsp Feisty Flavors Jerk Garlic Butter

INSTRUCTIONS

1. Preheat oven to 425 degrees
2. In a medium bowl, rinse lobster with water and lemon juice. Pat dry.
3. Add all-purpose seasoning and green seasoning and toss until lobster is evenly coated.
4. Place lobster on a baking sheet and place 1/4 of butter on top of each tail
5. Bake for 10 minutes or until 145 degrees
6. Optional-Broil on high for 2 minutes for more color

Jerk Garlic Butter Lobster Tails

4 servings 20 minutes

This chicken recipe is like a flavor explosion! Picture a flavorful crust hugging juicy meat seasoned with our special espresso rub and zingy spices. Served alongside roasted veggies, BBQ sauce, and fresh herbs, this dish is a symphony of tastes and textures that will steal the spotlight!