



Mama P's Recipes



Mama's 10 Minute Lobster Bolognese

This recipe is created using [Mama Patierno's Organic Bolognese Seasoning](#)

Bon Appétit with Mama's Quick Bolognese Recipes. Again, instead of spending 20 to 30 minutes mincing carrots, onions, garlic, and celery you have another awesome recipe, using [Mama Patierno's Organic Bolognese Seasoning](#).

Ingredients

- 2 Medium Sized Lobster Tails or 3 Small Tails
- 3 to 3 1/2 TBS Mama Patierno's Organic Bolognese
- 3 TBS Extra Virgin Olive Oil
- 3 to 4 TBS Butter to taste
- 2 TBS Parmesan
- 2 TBS Lemon Juice
- 6 Minced Garlic Cloves
- 5 oz dry Ditalini Pasta (or your favorite)

How to Make

1. Cut lobster shells down center of shell to make de-shelling easier
2. Drop tails in boiling water until they turn pink (usually 10 to 12 min)
3. Simultaneously drop the ditalini pasta in a separate pot of boiling water.



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How to Make (continued)

4. While the tails and pasta are cooking, add the butter, olive oil, minced garlic and lemon juice in a large pan on low heat (don't burn the butter or garlic).

5. On a cutting board cut the cooked lobster tail meat into small bite size pieces and add to the pan with the butter, olive oil, etc.

6. Add 3 to 4 TBS of Mama Patierno's Organic



Bolognese Seasoning which has carrot's, onion, celery and other great flavorful organic ingredients.

7. Add the parmesan and stir well and enjoy!

Other Optional Steps:

Add sliced mushrooms

Add 2 TBS white wine to the pan

or

To kick the heat up if desired, add fine crushed red pepper to taste.

