



Chef David Burke

Lobster Tacos

by Chef David Burke

Ingredients

- 20 oz** Steamed and chilled lobster meat, from (2 2 1/2 lb Maine lobster)
- 8** corn tortillas
- 8 tbsp** pico de gallo, homemade or store bought
- 4 oz** diced avocado, 1 small
- 8 tsp** lime roasted poblano cream, recipe below
- 1 tsp** teaspoon Old Bay seasoning
- Cilantro leaves for garnish
- lime wedges, for serving

For the lime roasted poblano cream (makes about 1 1/4 cups):

- 1/4** poblano pepper, with seeds, lightly sprayed with oil roasted in 350°F oven 12 minutes
- 1 cup** light sour cream
- 2 tbsp** fresh lime juice
- 1/4 + 1/8 tsp** kosher salt
- black pepper to taste

See instructions on reverse side.

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Instructions

1. For the Lime roasted poblano cream, place all in food processor until blended well.
2. Season chilled lobster meat with old bay and fresh ground black pepper, to taste.
3. Heat the tortillas directly over the flame.
4. To assemble, top each tortilla with 1/2 oz avocado, 1 tablespoon pico de gallo, 2 1/2 oz lobster meat, 1 tsp of poblano cream and garnish with cilantro or micro greens.

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