



Spicy Shallot and Lobster Pasta with Squid Ink Pasta



@thegroovyspoon

chef ingredients how-to



Chef Hannah Weinstein has always had a passion for food and recipe curation. The Groovy Spoon is a way for her to share her favorite recipes and personality.

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2 shallots	2 garlic cloves	1/2 cup tomato purée
1- 8 oz package of linguine pasta with squid ink (can be purchased online through brand Pastaficio Morelli)	3 tablespoons of butter	1/2 cup cream
	1/4 cup of chopped parsley	1/4 tsp red chili flakes
	1/4 cup chopped lobster	Salt and pepper to taste
	1/4 cup vodka	

1. Sauté the shallots and garlic in the butter until translucent for about 2 minutes on medium heat. In the meantime, fill up a large pot of water to cook the pasta for 7-8 minutes at a rolling boil. Strain and put aside.
2. Add the tomato purée and 1/4 cup vodka at medium heat and at a lively simmer.
3. Let simmer for 2 minutes. Add in the rest of the ingredients except lobster and parsley and stir.
4. Once sauce is well combined and at a low simmer, stir in lobster meat and then add the pasta.
5. Top off with chopped parsley. Enjoy!

