

Steamed Lobster with Truffled Mashed Potatoes' font_container='tag:h1|text_align:ce nter|color:%23252525' google_fonts='font_fami ly:Montserrat%3Aregular%2Citalic%2C700%2C 700italic|font_style:400%20regular%3A400%3 Anormal']

Yield: 15 – 20 Servings' font_container='tag:h3|text_align:center' google_fonts='font_family:M ontserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:400%20regular%3A400%3Anor mal']

Ingredients:' font_container='tag:h3|text_align:left|color:%23252525' google_fonts='font _family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%2 Oregular%3A700%3Anormal']

- 11/2 lb Lobster
- 2 Bay leaves
- 1 Tbsp Kosher salt
- 1 tsp White pepper
- 1 Lemon, halved
- 5 lb. <u>Reser's® Special Request™ Creamy Deluxe Mashed Potatoes with</u> <u>Pepper</u> (71117.14446)
- 1/2 tsp Truffle oil
- 1 Tbsp Melted butter
- 1 bunch fresh Spinach, chopped



Directions:' font_container='tag:h3|text_align:left|color:%23252525' google_fonts='font_f amily:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%20r egular%3A700%3Anormal']

- 1. Boil the lobster in the water with salt, pepper, bay leaf, and lemon for 15 minutes.
- 2. While lobster is boiling, heat the mashed potatoes in a steamer or water bath until 165°F.
- 3. Wilt the spinach in a sauté pan.
- 4. Place the heated Reser's Special Request Creamy Deluxe Mashed Potatoes with Pepper in the middle of a platter and place the spinach around the potatoes.
- 5. Remove the lobster meat from the tail, claws, and legs and cut into 1-inch pieces, and place on the spinach around the potatoes.
- 6. Drizzle the butter-truffle oil mixture over the top of the potatoes and serve.