



# Steamed Lobster with Truffled Mashed Potatoes'

Yield: 15 – 20 Servings'

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Ingredients:'

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



Directions: **Directions:**

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.