



Spicy Lobster Bisque



4 Servings



55 minutes

Ingredients :

- 2 lobster tails ,cooked and chopped
- 2 tbsp butter
- 1small onion ,chopped
- 2 cloves garlic ,minced
- 2 tbsp tomato paste
- ½ tsp cayenne pepper
- ½ tsp red pepper flakes
- ½ tsp paprika
- 2 cups seafood stock
- 1cup heavy cream
- Salt and black pepper



Instructions :

1. Melt butter in a pot and cook onion until soft .
2. Add garlic and tomato paste ,cook for one minute .
3. Stir in cayenne ,red pepper flakes ,and paprika .
4. Pour in seafood stock and simmer for 15minutes .
5. Blend until smooth ,then add cream and lobster .
6. Simmer 5 minutes and season to taste .