

Linguine With Lobster And Roasted Vegetables



Preparation Time: 45 minutes

INGREDIENTS:

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| 1 | medium red onion cut into ½-inch thick slices |
| 1 | medium red bell pepper, seeded, quartered |
| 1 | medium yellow bell pepper, seeded, quartered |
| 8 oz. | fresh asparagus, tough ends removed |
| | olive oil |
| 8 oz. | uncooked linguine |
| 3 tbsp. | olive oil |
| ½ cup | (2 oz.) finely shredded Asiago cheese |
| 1 pkg. | (8 oz.) Louis Kemp Lobster Delights® cut into chunks |
| | shredded Asiago cheese, if desired |

Prepare grill for direct cooking. Brush all vegetables lightly with olive oil. Grill over medium heat. Cook onion slices 10 to 12 minutes, and remaining vegetables 6 to 8 minutes. Turn all half way through cooking.

Meanwhile, cook linguine according to package directions; rinse and drain. Toss cooked pasta with 3 tablespoons olive oil and cheese; keep warm. Cut onion slices and asparagus into bite size pieces; cut peppers into strips. Toss vegetables with pasta and serve. Top with additional cheese, if desired.

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