



Lighthouse Lobster Pasta

Cold lobster and pasta tossed with a creamy light dressing makes for a great summer lunch or light one-dish supper meal.

½ cup olive oil (125 mL)	1 cup chopped ripe tomato (250 mL)
½ cup sour cream (125 mL)	2 tbsp finely chopped green onion (25 mL)
¼ cup lemon juice (50 mL)	1 tsp freshly ground black pepper (5 mL)
½ cup fresh dill, chopped (125 mL)	8 oz dry fusilli pasta (250 g)
1 garlic clove, crushed	
2 cups lobster meat, cooked & chopped (500 mL) or 1 tin (11.3 oz/312 mL) frozen lobster meat	

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In a medium-sized bowl combine **olive oil, sour cream, lemon juice, dill** and **garlic**. Whisk until well blended. Add **lobster meat, diced tomato, green onion** and **pepper**. Toss until well mixed. Cover and refrigerate for 1 hour to blend flavors.

Cook **pasta** in salted boiling water until tender (about 8 to 10 minutes). Drain the pasta and rinse with cold water to stop the cooking process. Drain and cool. Add pasta to lobster mixture. Toss well. Cover and refrigerate for at least 1 hour before serving. **Serves 4.**

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This recipe is courtesy of novascotia.com and Taste of Nova Scotia. Visit novascotia.com to plan your Nova Scotia getaway.