

CURRIED COCONUT CARIBBEAN LOBSTER

Ingredients

- 4 Medium Sized Lobster
- 4 Teaspoons Curry Powder
- 1 Red Pepper Thinly Sliced
- 1 Orange Pepper Thinly Sliced
- 1 Green Pepper Thinly Sliced
- 2 Small Habanero Peppers Thinly Sliced
- 1 Leek Thinly Sliced
- 1 Teaspoon Italian Seasoning
- 3 Cups Coconut Milk
- 1 Cup Fresh Chopped Tomato
- 6 Tablespoons Olive Oil



Directions

- Remove lobster meat from shells. Reserve shells.
- In large sauce pan heat 4 tablespoons olive oil, add curry and let cook, stirring for one minute.
- Add leeks, peppers, Italian seasoning and stir for three minutes
- Add coconut milk, fresh tomato and simmer for 3 minutes
- In separate pan saute Lobster in remaining olive oil for one minute, then add to curry mixture, simmer five minutes
- Boil shells to bring out red color
- Serve curried lobster mixture in shells or over white rice