



# Papaya Stuffed *Lo*bster

## PROCEDURE

Boil Lobsters for 12 minutes in boiling water, remove and chill in ice bath. Remove tail from lobster and split tail in half with a knife. Remove lobster meat and dice into a mixing bowl. Add Mayo, mango, onion, bell pepper, green onion. Season with salt and Pepper. Fold in breadcrumbs. Add stuffing back into lobster halves. Bake stuffed tails for 10 minutes in 350 degree oven or until golden brown.

## INGREDIENTS

- 6-1.5 lb Lobsters
- 1 cup Mayonnaise
- 1 cup diced mango
- ½ cup diced red onion
- ½ cup diced red bell pepper
- ½ cup sliced green onion
- 1 cup panko bread crumbs
- Salt and pepper to taste

\*Makes 6 lobster tails