

Lobster Taquito



INGREDIENTS

3	Ounces	<u>Lobster Sensations®</u>
2	Each	Flour Tortillas, 6"
1/2	Cup	Cheddar Jack Cheese, Shredded
1/2	Cup	Water
	Drizzled	Awesome Sauce
1/8	Cup	Almonds, Raw
3	Tablespoons	Oil
1	Teaspoon	Bragg's Liquid Amino
3	Tablespoons	Lemon Juice
		ns
1/2	Teaspoon	Chipotle Paste
1/4	Teaspoon	Garlic Powder
1/4	Teaspoon	Salt
1/4	Teaspoon	Cumin
1/4	Teaspoon	Chili Powder
1/8	Teaspoon	Paprika
1	Each	Lemon Wedge
	As	Taco Sauce
		Desired
1	Sprig	Cilantro
1	Pinch	Cabbage, Shredded

FEATURED PRODUCTS: _

MENU PARTS: Entrees

A lobster taquito is a special treat all by itself. And the easiest way to pull it off is blending Lobster Sensations® with some shredded Cheddar Jack. Then make it irresistible with your very own awesome sauce. It adds some nice heat that doesn't get in the way of all the flavors.

DIRECTIONS

1. Mix the cheese and the Lobster Sensations together and wrap it in the two tortillas in equal parts.
2. Roll the tortilla into a cigar shape and fasten with toothpicks. Fry at 350°F until crisp.
3. In a blender add all ingredients in order listed for the awesome sauce.