

## Garlic Butter Lobster Tails (Ready in 20 Minutes!)

There are few dishes more luxurious than



OVEN  
**425°F**

TIME  
**20 min**

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### INGREDIENTS

- 4 lobster tails ?
- 4 tbsp unsalted butter, melted ?
- 3 cloves garlic, minced ?
- 1 tbsp lemon juice ?
- 1 tsp paprika ?
- 1 tsp salt ?
- $\frac{1}{2}$  tsp black pepper ?
- 2 tbsp fresh parsley, chopped ?
- Lemon wedges (for serving) ?

### DIRECTIONS

- 1.** Prep the Lobster: Preheat your oven to 425°F (220°C). Using sharp kitchen shears, cut through the top of the lobster shell lengthwise. Gently pull apart the shell and lift the meat so it sits on top, still attached at the base.
- 2.** Make the Garlic Butter: In a bowl, stir together melted butter, minced garlic, lemon juice, paprika, salt, and black pepper. Brush this flavorful mixture generously over the exposed lobster meat.
- 3.** Bake the Lobster: Place the prepped lobster tails on a baking sheet. Bake for 10-12 minutes, until the meat is opaque and the shell is a vibrant red. Avoid overcooking-it only takes a minute to go from perfect to rubbery.
- 4.** Garnish: Sprinkle freshly chopped parsley over the top for a pop of green and added freshness.
- 5.** Serve: Serve immediately with lemon wedges on the side for squeezing over each bite.

### SWAPS & NOTES

Use compound butter with herbs and garlic already mixed in.

Garlic: Fresh is best, but garlic powder can work in a pinch (use  $\frac{1}{2}$  tsp).

Paprika: Smoked paprika adds a deeper, smokier flavor.

Lobster Tails: If using frozen tails, be sure to thaw completely in the fridge before cooking.

### TIPS FOR SUCCESS

Use a meat thermometer if you're unsure: lobster is perfectly done at 135°F (57°C).

Don't skip the broil (optional): You can broil for the last 1-2 minutes for a golden finish.

Prep ahead: The garlic butter can be made hours in advance and stored in the fridge.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/garlic-butter-lobster-tails-ready-in-20-minutes/>