



Coconut Curry Soba with Cilantro and Lime Broiled Lobster

14 oz. coconut milk
1 t curry powder
1-1/4 t ginger powder
1/2 t ground chipotle powder
1/2 c plus 1 T fresh cilantro, minced, divided
1 c edamame, cooked and peeled
4 oz. soba (buckwheat) noodles
1/4 c sesame oil
2 T soy sauce
2 lobster tails
2 T butter
1/2 lime, juiced
1/4 t chipotle powder
Sea salt to taste
1/2 mango, peeled and chopped
1 lime (for garnish)

In a medium saucepan combine the coconut milk, curry powder, ginger powder and ground chipotle. Bring the sauce to a boil and then reduce to a simmer for 10 minutes.

In the meantime, prepare the soba noodles according to the package directions and toss with sesame oil and soy sauce.

Next add 1/2 c cilantro and 1 c of edamame to the coconut sauce and simmer for another 5 to 10 minutes.

While the sauce is simmering, cut the shell away from the top portion of the lobster tail. Melt the butter and mix it with the lime juice, 1 T of cilantro, 1/4 t of chipotle powder and sea salt to taste. Baste the lobster tail heavily with the butter sauce and place in the broiler set at 500F for approximately 5 to 6 minutes (usually one minute per ounce).

To serve plate the noodles and lobster tail with 1/2 a lime. Top the noodles with the coconut and edamame sauce, and finish with some chopped mango.