

Roasted Lobster Tails with Coconut Curry Dipping Sauce

Ingredients

- 1 cup coconut milk
- 1 tsp curry powder
- 1/4 tsp ground ginger
- 1/4 tsp ground turmeric
- salt to taste
- 4 3-oz lobster tails
- coconut oil

Directions

Preheat oven to 400°F

Prepare the curry sauce. Put the coconut milk, curry powder, ginger, turmeric and sauce in a small saucepan and place over medium heat until hot, stirring. Taste and adjust seasoning.

Bake the lobster.

Preheat oven to 400°F. [Butterfly lobster tails](#). Brush with coconut oil and roast in the oven for 8 minutes.

Serve lobster tails with coconut milk on the side.