

Lobster Tacos with Mango Cucumber Salsa

Serves 4

Total time: 20 minutes

- 2 -2 lb cooked lobsters, roughly chopped into small pieces, claws set aside
 - ½ tsp smoked paprika
 - ½ tsp ground cumin
 - ½ tsp ground coriander
 - ¼ tsp cayenne pepper
 - 2 tbsp olive oil
 - 2 ripe mangos, small dice
 - ½ red onion, finely diced
 - 1 jalapeno, seeded and finely diced
 - 2 mini cucumber, small dice
 - 2 limes
 - ¼ cup roughly chopped cilantro, plus extra leaves for garnish
 - 2 limes
 - Salt, to taste
 - Freshly ground pepper, to taste
 - 12 fresh corn tortillas
 - ½ cup crumbled feta
1. In a large bowl toss together the chopped lobster, claws, spices, juice of one lime and olive oil, mix well. Season with salt and pepper.
 2. In a medium sized bowl mix together the mango, red onion, jalapeno, cucumber, cilantro, season with the juice of one lime, and salt and pepper to taste.
 3. Heat a large cast iron pan over medium high heat. Once hot, individually char the tortillas for about 30 seconds per side until hot and lightly coloured.
 4. To assemble top each warm tortilla with a spoonful of the lobster mixture and then a spoonful mango salsa and sprinkle over the crumbled feta, garnish with more cilantro leaves if desired.