

Lobster Nachos with Pico de Gallo and Avocado Crema

Ingredients (serves 4-6):

- 3 roma tomatoes, diced
- 1/4 cup white onion, minced
- 1/4 cup cilantro (divided)
- 2 limes, juice and zest (divided)
- 2 tbsp jalapeño, minced
- 1/2 tsp salt, divided
- 1 avocado
- 1/2 cup sour cream
- 1 bag tortilla chips
- 2 cups shredded cheese (mozzarella and white cheddar)
- 1 1/4lb PEI lobster, cooked, shelled, diced

Directions:

- 1) in a medium bowl, add tomatoes, onion, half of the cilantro, juice and zest of 1 lime, jalapeño and half of the salt. Set aside.
- 2) in a blender or food processor, add remaining cilantro, lime and salt, and the avocado and sour cream. Blend until smooth. Set aside or add to a squeeze bottle.
- 3) add cheese to nachos and broil for 2-3 minutes or until cheese is melted.
- 4) top with lobster, pico de gallo and drizzle with avocado crema. Enjoy!