



PREP | STORE | COOK
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STORE: All food (fresh lobster meat, pot pie filling, puff pastry, pizza, split-top rolls, and butter) should be refrigerated upon arrival and enjoyed within 4 days. If you are planning to enjoy later than 4 days, all of the food can be frozen for up to a month and thawed in the refrigerator overnight before enjoying.

Maine Lobster Roll Kit

This Traditional Maine Lobster Roll includes fresh picked Maine lobster tail, knuckle, and claw meat, a tube of mayonnaise dressing, sea-salted compound butter and four New England style split-top rolls.

PREP: Lobster meat, mayonnaise, compound sea-salt butter and split-top rolls should be kept refrigerated until ready to serve.

COOK: Place non-stick griddle pan on stove-top over medium heat for about 2 minutes. Use half of compound butter and melt in small sauce-pot over medium heat. You can also place butter in microwave for 30 seconds or until melted. Keep warm. Use remainder of compound butter on griddle to melt. Put the split-top rolls side-down on top of the griddle, 2 minutes per side or until golden brown. Remove Lobster meat from refrigerator; mix with mayonnaise, enough to coat the lobster meat evenly. Remove toasted rolls from the griddle. Evenly divide prepared lobster meat and fill into each bun. Serve.

Optional: Drizzle the warm butter on top of the rolls and enjoy!

Maine Lobster Pot Pie

This Lobster Pot Pie includes fresh picked Maine lobster tail, knuckle, and claw meat, potatoes, corn and peas; and handcrafted puff pastry lids on foil trays.

PREP: All items should be kept refrigerated until ready to bake. If the pot pie filling has been frozen and thawed overnight, refer to cooking option two. If pot pie base has separated then whisk mixture together.

COOK: Preheat oven to 400° put puff pastry lids in oven on a greased tray. Bake for 8-10 minutes until puffed & golden brown.

Option one: To heat filling place lobster pot pie sealed bag in simmering water, for 5-7 minutes until warmed through.

Option two: Cut bag open and pour filling into a sauté pan on the stove over medium heat. Heat filling until it begins to boil and thicken, do not let lobster filling boil for more than one minute or Lobster meat will become overcooked.

Pour pot pie filling into warmed ramekins; top with the puff pastry. Serve immediately.

Maine Lobster Pizza

COOK: Preheat in conventional oven at 425° or in a convection oven at 400°. Place pizza on oiled tray or pizza stone. Bake 8-10 minutes or until cheese is melted and beginning to brown. While pizza is cooking, place lobster meat in sauté pan with 1 tablespoon of butter on low to warm slightly. Remove pizza from oven and top with warmed lobster. Slice and serve!

QUESTIONS?



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