

A NOTE FROM THE **FOODYDIRECT** TEAM

We hope you enjoy the experience and convenience of this delicious food arriving at your door. It was prepared for you by one of our many outstanding partners.

Lobster Lo'Maine

INCLUDED IN YOUR KIT:

1 x bag of cooked lo'mein noodles with cilantro, scallions and sesame seeds

2 x bags of fresh tail, knuckle, claw lobster meat

2 x tubes of miso dressing

4 pieces of Asian marinated Pork Belly

STORE: Ingredients can be refrigerated for 3 days before preparation. Lobster meat, pork belly and noodles can be frozen for up to 2 months, Miso dressing will last 4 weeks in the refrigerator, and cilantro and scallions can be kept refrigerated for 1 week. Cooked Lo'Maine can be kept refrigerated for 2 days.

COOK: Place noodles, miso dressing, and pork belly in refrigerator until ready to serve. Bring one quart pot of water to boil. Place vacuum sealed pork belly in pot of boiling water and let warm for five minutes.

Put noodles and lobster meat in mixing bowl and add one tube of miso dressing, mix until well coated. The additional tube of miso dressing is included if you prefer a more dressed noodle dish. Divide noodles and lobster into two serving bowls and place two pieces of warm pork belly on either side. Serve with chopsticks and Enjoy immediately.

ABOUT OUR PARTNER - KENNEBUNK INN

Travel & Leisure, Oprah's O Magazine, Travel Channel's "Pot Pie Paradise," and The Food Network's "The Best Thing I Ever Ate," have identified this historic getaway on Main Street in the coastal town of Kennebunk, Maine as the place for some of the most sublime Maine lobster dishes in New England. Known for legendary Maine lobster pot pies and lobster white truffle pizzas, they provide a taste of New England that you just can't find anywhere else.

This order was packed for you by: _____



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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