

Lobster Salad Rolls with USA Onions Buttery Croutons

Providence-style lobster rolls are transformed into fresh lobster salad cups and topped with onion-brioche croutons for a satisfying crunch.

YIELD: 12 orders (2 salad cups per order)

INGREDIENTS

Buttery USA Onions Croutons:

1/4 cup olive oil
1 Spanish yellow onion, finely chopped (8 ounces)
1/2 cup butter, melted
4 cloves garlic, minced
1 tsp salt
1 tsp pepper
12 cups 1/2-inch cubed brioche or egg bread (12.4 ounces)

Lobster Salad Rolls:

1 cup mayonnaise
1 cup diced celery (12 ounces)
1/2 cup diced Spanish yellow USA Onion (2.5 ounces)
1/2 cup chopped fresh parsley
2 tbsp lemon juice
2 tbsp Worcestershire sauce
1/2 tsp hot sauce
1/2 tsp pepper
1/4 tsp salt
6 cups cooked and chopped lobster meat (3 1/2 lb)
24 large Boston lettuce leaves
12 Lemon wedges, for serving

METHOD

Buttery Croutons: Heat oil in a skillet set over medium heat. Sauté onions for 12 to 15 minutes in olive oil or until soft and lightly browned; remove from heat. Stir in the melted butter, garlic, salt and pepper. Toss with bread until evenly coated.

Arrange on baking sheets lined with parchment. Bake at 400°F for 15 to 20 minutes or until golden brown and crispy. Cool completely.

Lobster Salad Rolls: Combine mayonnaise, celery, onion, parsley lemon juice, Worcestershire sauce, hot sauce, pepper and salt until well combined. Fold in lobster meat.

1 order: Spoon 1/4 cup lobster salad into 1 lettuce leaf. Top with 1/4 cup croutons. Repeat to make 2 salad cups. Serve with lemon wedge. **Tip:** Substitute cooked shrimp or crab meat for lobster, if desired.

