



Lobster Confetti Salad

Makes: 4 servings

Prep Time: 10 minutes Cook Time: 30 minutes

Total Time: 40 minutes

- 1 tbsp Dijon mustard
- 3 tbsp seasoned rice vinegar
- 2 & 1/2 tbsp fresh orange juice
- 1 & 1/2 tbsp olive oil
- 1 & 1/2 tbsp chopped fresh tarragon or 1 1/2 teaspoons dried
- 1 large shallot, minced
- 1 tsp (packed) grated orange peel
- 1 large yellow bell pepper
- 1 large red bell pepper
- 2 8-to-10 ounce uncooked lobster tails (thawed, if frozen)
- 12 ounces small green beans, trimmed
- 1 large white-skinned potato, cut into 1/2-inch pieces
- 1 large ear fresh corn
- 10 cups mixed baby greens (about 5 ounces)

Place mustard in small bowl. Whisk in 2 tablespoons vinegar and orange juice. Gradually whisk in oil. Mix in tarragon, shallot and orange peel. Season dressing to taste with salt and pepper.

Char bell peppers over gas flame or in broiler until blackened on all sides. Enclose in paper bag and let stand 10 minutes. Peel and seed peppers; cut into 1/2-inch pieces. Place in large bowl. Add corn to barbecue and grill until slightly charred. When cool enough to handle, cut kernels from cob and set aside.

Bring large pot of salted water to boil. Add lobster tails and cook 10 minutes. Transfer to bowl of ice water and cool. Add green beans to same pot of boiling water and cook until crisp-tender, about 5 minutes. Using slotted spoon, transfer beans to another bowl of ice water and cool. Add potato to same pot of boiling water and cook 4 minutes. Drain well; add to bowl with peppers. Drain green beans; pat dry with paper towels. Add beans to potato mixture. Add corn kernels to mixture.

Drain lobster; remove meat from shells. Cut meat crosswise into rounds. (Dressing, lobster and salad can be prepared 4 hours ahead. Cover separately and refrigerate.) Mix lobster with 1 1/2 tablespoons dressing. Mix remaining dressing into salad. Season with salt and pepper.

Toss greens with remaining 1 tablespoon vinegar. Place on large platter. Mound salad on greens. Arrange lobster over greens and serve.

Recipe from Epicurious