

Lobster Pasta With Yellow Tomatoes and Basil

[DAVID TANIS](#)

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YIELD: 4 to 6 servings

TIME: 1 hour

INGREDIENTS

4 lobsters, 1 1/4 pounds each, or 1 pound cooked lobster meat
1 pound sturdy pasta, like mafaldine, reginetti, lasagnetti, long ziti, macaroni, bucatini or rigatoni
4 tablespoons olive oil
2 large shallots, finely diced
4 garlic cloves, minced
1/2 teaspoon red pepper flakes
2 cups chopped yellow tomato or halved yellow cherry tomatoes
Salt and pepper
2 handfuls basil leaves, torn or roughly chopped

PREPARATION

1. If using whole lobsters, cook them in abundant boiling water for 6 minutes. Cool, remove meat from tail, claws and knuckles, and chop into 1/2-inch chunks.
2. Bring a pot of well-salted water to a boil and cook pasta.
3. Meanwhile, pour olive oil in a wide skillet over medium-high heat. Add shallots and cook for 1 minute, without browning. Add garlic and red pepper and cook for 1 minute. Add tomatoes and season generously with salt and pepper. Add lobster meat, stir to coat, cook 1 minute, then turn off heat until pasta is ready.
4. When pasta is al dente, drain, add to skillet, and season with salt and pepper. Toss well and transfer to a warmed wide bowl or platter. Add basil, toss once more and serve immediately.