

## Lobster Pasta with a Sun-Dried Tomato Tapenade

### Ingredients:

8 oz. Bowtie Pasta  
1 teaspoon of bell pepper trio  
1 teaspoon of fresh garlic  
1 teaspoon diced red onion  
1 tablespoon of sun dried tomato tapenade  
¼ cup white wine  
½ cup of cream  
½ tablespoon parmesan cheese  
Meat from one lobster tail

In a medium 10 inch sauté pan place pan on gas burner and place olive oil, wait until the oil starts to smoke lightly. Then add lobster, red onion, garlic, and the trio of peppers. Let the vegetables cook until soft or tender to the tooth. Deglaze with white wine, and then add tomato tapenade, cream and parmesan cheese. Wait until sauce thickens, then add pasta. Garnish with parsley.