**Intro:**

Lobster rolls are one of those simple luxuries in life. If you have ever had the opportunity to try one, you know what we mean! This recipe is great for showcasing sweet chunks of lobster, rich seasoned butter, and beloved slightly sweet Hawaiian Rolls. The next time you want an easy yet elegant recipe for a special celebration, this recipe will surely be memorable!

**Chefs Tips:**

* This recipe is so easy, but it can be made even easier by substituting the butter and the seasoning with ½ cup of our new Challenge Garlic Parmesan with Herbs Snack Spread. You will have lobster rolls full of delicious bold flavors everyone will love! Just melt the spread and proceed with the recipe. Elegance made easy!
* For this recipe, we like to use small lobster tails that are so popular in grocery stores right now. Use a pair of kitchen shears to cut through the backside of the shell. Place a towel on top and press down to flatten. This will make removing the meat super easy!
* If lobster is not in your budget, feel free to substitute with langoustines which are little mini lobsters. You can typically find these in the frozen seafood area of your grocery store. Argentine Red Shrimp have a lobster taste and make a delicious substitution.

**Mini Buttery Lobster Rolls**

**Ingredients**

* 1 package of Traditional King's Hawaiian
* 1 stick of Unsalted Challenge Butter
* 2 Tablespoons fresh chives, chopped and divided
* 1 Tablespoons Old Bay seasoning
* 2 garlic cloves, minced or pressed
* 1 pound of lobster meat (cooked and frozen, or fresh)

**Directions**

1. Preheat the oven to 350 degrees and line a baking sheet with parchment paper. If using frozen lobster, thaw as directed on the package. After thawing, cut into bite-size pieces if needed. If using fresh, remove from shell and cut into bite-sized chunks.
2. Place rolls on the prepared baking sheet, do not separate rolls.
3. Using a serrated knife, cut circles on the tops of rolls, do not go all the way through. Using your fingers, remove the circle of bread to create a pocket for the lobster.
4. Combine butter, 1 Tablespoon of chives, Old Bay, and garlic in a pan over medium heat, and stir well to combine.
5. Brush rolls all over and inside cavities with garlic and herb butter—Reserve the remaining butter to cook the lobster.
6. Bake rolls for 10 minutes until golden.
7. Add lobster to the remaining butter. If using cooked and frozen lobster meat, cook until warmed through, about 2-3 minutes. If using fresh, cook until lobster is opaque and cooked through, about 4-5 minutes.
8. Fill rolls generously with lobster meat and spoon on any remaining seasoned butter.
9. Sprinkle on remaining chives to garnish. Serve immediately.

**Creates 12**