

# LOBSTER SALAD SLIDERS

Yield: 4 Servings (2 sliders)



**TOTAL TIME:** 1 hour, 15 minutes

## INGREDIENTS

- 7 oz. cooked lobster meat, roughly chopped
- 1 small stalk celery, diced ( $\frac{1}{4}$  cup)
- $\frac{1}{4}$  cup plus 1 Tbsp. Wegmans Mayonnaise
- Juice of  $\frac{1}{2}$  a lemon (1– $1\frac{1}{2}$  Tbsp.)
- 1 pkg. (0.25 oz.) Food You Feel Good About Fresh Chives, minced
- 1 pkg. (0.25 oz.) Food You Feel Good About Fresh Italian Parsley, minced
- $\frac{1}{2}$  of a 0.25 oz. pkg. Food You Feel Good About Fresh Tarragon Leaves, minced
- Salt and pepper to taste
- 8 Wegmans White Slider Rolls, toasted

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## PREPARATION

Combine lobster, celery, mayo, lemon juice, chives, parsley and tarragon together in mixing bowl; season to taste with salt and pepper. Chill 1 hour. Portion onto rolls; serve.

## NUTRITION

**Per serving:** 330 Calories; Fat: 16 g; Cholesterol: 50 mg; Carbohydrates: 29 g; Protein: 15 g; Fiber: 1 g; Sodium: 530 mg.

Recipe courtesy of Wegmans