

## The Mango Inn Bed and Breakfast

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# Our Favorite Recipes

## Lobster Salad with Curried Mango Dressing

½ mango, cubed  
1/3 cup mango nectar  
3 tablespoons fresh lime juice  
1 tablespoon minced fresh ginger  
2 teaspoons curry powder  
3 tablespoons chopped fresh chives  
2 tablespoons minced shallots  
white pepper

8 ounces haricots verts  
8 ounces asparagus  
½ red bell pepper, thinly sliced  
8 cups mixed baby greens  
½ cup fresh cilantro leaves  
white pepper  
1-1/4 pounds cook lobster tail meat, sliced into medallions  
16 yellow baby plum tomatoes or cherry tomatoes

Place first 5 ingredients in blender. Blend until smooth. Stir in chives and shallots. Season to taste with salt and white pepper. (Can be prepared 1 day ahead. Cover and refrigerate.)

Bring heavy large saucepan of water to boil. Add beans and cook until tender, about 4 minutes. Using slotted spoon, transfer to bowl of cold water. Drain. Repeat process with asparagus. Cut asparagus and beans. Place asparagus, beans, bell pepper, greens and cilantro in large bowl and toss lightly with dressing. Season with salt and white pepper to taste.

Arrange salad on plate. Fan lobster decoratively. Garnish with tomatoes and drizzle remaining dressing over.

Serves 4.