

Linguine With Crab

Prep Time: approx. 5 Minutes.

Cook Time: approx. 10 - 15 Minutes

Ready in approx. 15 - 20 Minutes. Makes 4 servings.



1 lb	linguine	450g
6 Tbsp	Filippo Berio Extra Virgin Olive Oil	90 ml
2	garlic cloves, chopped	2
2	red chilies, deseeded and sliced	2
7 Tbsp	dry white wine	100 ml
6 oz	white crabmeat, drained, juices reserved	1 can (170g)
3.5 Tbsp	flat leaf parsley, chopped	50 ml
	salt and freshly ground black pepper	

Directions

- 1** Cook the pasta in a large pan of boiling salted water for 10 minutes or according to package directions.
- 2** Meanwhile heat 4 Tbsp (60 ml) of the oil in a large frying pan and gently fry the garlic and chilies for 2 minutes. Add the white wine and reserved crab juices to the pan and simmer for 2 minutes or until reduced by half. Add the crabmeat and parsley to the pan and cook for 1 minute or until hot. Season to taste.
- 3** Drain the pasta and add the crab mixture, toss together. Drizzle over the remaining oil, sprinkle with chopped parsley and serve.

Recipe courtesy of Filippo Berio