

Crab Linguine with Chilli & Lemon

Serves 4

Cuisine: Italian

Preparation Time: 15 Minutes

Cooking Time: 20 Minutes

Ingredients:

1 Red Chilli
2 Garlic cloves
4 tbsp Olive Oil
1 Lemon
400g Dried linguine
200g White crab meat
100g Brown crab meat
Small bunch Flat leaf parsley
Salt and freshly ground black pepper

Method:

1. Halve the chilli, deseed it and finely chop.
2. Peel, slice and chop the garlic.
3. Put the chilli and garlic into a small saucepan with the olive oil. Heat it gently until the garlic sizzles and starts to turn brown. Remove from the heat and set aside to infuse.
4. Finely zest half the lemon and squeeze the juice and set aside.
5. Pick the leaves from the parsley and finely chop.
6. Bring a large saucepan of water to a rolling boil then add salt and then the linguine.
7. Cook for 12 minutes or as directed on the packet. Test the linguine so that it feels tender but not sloppy. Retain a cupful of the pasta water then drain it into a colander
8. While the pasta is draining, add the infused oil with the chilli and garlic into the pan used to cook the pasta.
9. Place over a low heat, add the crab meat and stir through until heated.
10. Remove the pan from the heat and quickly add the linguine back to avoid it sticking. Add a little of the reserved pasta water if necessary.
11. Stir 2/3 of the parsley through the pasta and add the lemon zest and juice.
12. Season to taste.

To Serve:

Serve immediately, sprinkled with the remaining parsley.

Chef's Notes: