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Recipe: Crab And Tomato Linguini

Ingredients

1 fresh dressed crab
1 red chilli
1 large clove of garlic
3 spring onions
A handful of baby plum tomatoes
200g linguini
2 tablespoons of olive oil
Salt and freshly ground black pepper
2-3 tablespoons of single cream
A few sprigs of fresh parsley

Servings
2
Person

Preparation

1. Separate the white crab meat from the brown.
2. Deseed and finely slice the chilli, peel and finely chop the clove of garlic and then trim and finely chop the spring onions. Quarter the tomatoes.
3. Cook the linguine until al dente, according to the instructions on the packet. Drain, keeping a little of the cooking water, and return to the pan.
4. Meanwhile, in a wok, heat the olive oil and gently saute the chilli, garlic and spring onions for 2 minutes. Add the tomatoes and cook for a further 2 minutes.
5. Stir in the brown crab meat; add a splash of the pasta cooking water if necessary.
6. Stir the mixture into the linguini and heat through. Add the cream, stir well and season with salt and black pepper.
7. Spoon the pasta into 2 bowls then top each with the white crab meat. Garnish with finely chopped parsley leaves and serve immediately.

Cooks Note

A really simple dish needing few ingredients, with the delicious flavours of fresh crab and baby plum tomatoes. As an alternative to adding cream, try including lemon juice and zest instead.