

SA is Great

Chili Crab Linguine

Ingredients:

- 4 tbsp olive oil
- 1 small red chili, deseeded and chopped
- 400g crab meat
- Cherry tomatoes
- Jar of passata
- 50ml cream (optional)
- 200g San Remo linguine
- Handful parsley roughly chopped for garnish

Method:

Cook pasta in salted, boiling water for ten minutes. Drain, and place aside.

Heat oil in a large frying pan and cook the chili for 1-2 minutes, or until fragrant.

Add passata, cherry tomatoes, and crab meat into the pan and stir. Wait for the crab to be cooked, then stir through the cream.

Add pasta to the pan and stir through the sauce. Garnish with parsley, salt, and pepper as desired.

