



Chilli Crab Linguine

NIBBLEDISH CONTRIBUTOR

Ingredients

-1 Mud Crab, with all the flesh taken out and the shell discarded -400 grams of Linguine
-2 small Birds Eye Hot Red Chillies, finely chopped -3 cloves of Garlic finely chopped -1 large Lemon, juiced -Good Olive Oil -Knob of Butter -Salt Flakes & Pepper to season

Instructions

So get some water boiling in a very large pot, add a good pinch of salt and add the Linguine. Give it a stir and put the lid on and allow to come back to the boil. As per the instructions on the packet, until al dente. Then simply fry your garlic in a splash of olive oil, knob of butter until bubbling pale and white, add half the chopped chilli and fry for a further two minutes. Basically, just drain your pasta and toss straight into the fry pan with the garlic and chilli, toss through the mud crab, lemon juice, salt and pepper. To serve, drizzle with good olive oil and extra chopped fresh chilli. Serves 4. Lovely and really, really easy.