



spicy crab spaghettini

NIBBLEDISH CONTRIBUTOR

Ingredients

(for one)

cooked crabmeat (about 2 T)
1/2 small spanish onion, roughly chopped
1 clove garlic, minced
1 small tomato, diced
fresh parsley, chopped (about 1 T)
1/4 t chili garlic sauce (or Sambal Oelek/Indonesian chili paste)
pinch of red pepper flakes
juice of 1/2 lemon
1/4 lb spaghettini noodles (or any cut of choice)

Instructions

Now, this is my take on Spicy Crab Pasta. A relatively lighter and mildly spicy version. In fact, this is my favorite. It's a simple saute of onion, garlic, fresh tomatoes, parsley with the addition of red pepper flakes and a small portion of chili garlic sauce for added flavor and interest. As with any other seafood dish, freshly squeezed lemon juice was added to balance out & brighten up the flavors of the dish. As for my pasta cut of choice for this light pasta dish, which is ideal for spring/summertime weather (perfect for any time of year, in my opinion), I thought spaghettini cut fits the bill.

Saute onion and garlic.
Add cooked crabmeat.
Add red pepper flakes (to your liking)
and then the chili garlic sauce,
parsley,
lemon juice

+ a small amount of pasta cooking H2O

diced tomatoes would come last as I prefer them not to be fully cooked in this recipe

Toss cooked spaghetti in sauce.

Add cheese if desired.

Good eatings!