



## spicy crab spaghetti

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 spaghetti 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 spaghetti 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**

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**+ 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!