



Crab pasta

NIBBLEDISH CONTRIBUTOR

Ingredients

3 cloves chopped garlic

1 large red onion, cut into strips

4 to 5 white button mushrooms cut into eighths

1 cup of shredded crab meat

½ cup of sour cream

1 cup of milk (add more milk if you want more sauce)

Salt

Pepper

Dried Italian seasoning

Spaghetti

2 to 3 basil leaves

Instructions

1. Add spaghetti, a pinch of salt and a few drops of oil into boiling water. Boil until spaghetti is cooked and drain from water.
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2. Heat frying pan and add olive oil. Cook garlic, mushrooms and onions until soft and light brown.
 3. Pour sour cream and milk, and mix well with the rest of the ingredients. Add salt, pepper and Italian seasoning to taste. Let the mixture simmer for 5 minutes and remove from heat.
 4. Serve the spaghetti on a plate and pour the mixture over it. Place basil leaves on top as garnishment.