

King crab capellini with chilli, lime and green onion

Serves 2

INGREDIENTS

4oz capellini
1 garlic cloves, peeled
1 red chilli, finely sliced
2 green onion
Splash of dry white wine
1 lime
120g Alaskan king crab meat
Handful of flat leaf parsley, roughly chopped
Salt
Black pepper
Extra virgin olive oil

METHOD

1. Bring a large pan of salted water to the boil. When it comes to a rolling boil, add the pasta and cook according to pack instructions until al dente (approximately 3-4 minutes).
2. Heat another large pan with the olive oil. Chop the green onions, thinly slice the chilli and crush the garlic. Sauté for 1-2 minutes and season with salt and pepper.
3. Add the wine to the pan and cook out for a minute to reduce. Add the crab meat, stir together and allow to heat through.
4. Drain the pasta and drizzle with extra virgin olive oil and season with salt and pepper. Add the pasta to the crab mixture, chop the parsley and toss the ingredients to combine.
5. Serve immediately with a generous squeeze of limejuice, and a drizzle of extra virgin olive oil.