

King Crab Capellini with Chili, Lime & Green Onion



Ingredients:

1¼ lb Alaskan King Crab Meat
1¼ lb Capellini
5 tbsp EVO oil
5 small Garlic cloves, minced
2½ Red Chilis, seeded & minced
5 green Onions, white and green parts finely chopped
Kosher Salt
Ground black Pepper
Dry white Wine
Limes for juice & garnish
2½ tbsp Ital. Parsley, roughly chopped

Directions:

Bring a large pot of salted water to a boil.
When it comes to a rolling boil, add the pasta and cook according to package instructions until al dente, about 4 minutes.
Heat the olive oil in a large sauté pan over medium-low heat.
Sauté the garlic, chili, and green onion for 1–2 minutes, then season with salt and pepper.
Add the wine to the pan, increase the heat to medium, and cook for a minute until the wine is almost evaporated.
Add the lime juice and crab meat, stir to combine, and allow to heat through.
Drain the pasta, then add it to the pan.
Sprinkle with parsley and toss well to combine.
Serve with a drizzle of lime juice and extra virgin olive oil.