

Crab Linguine with Parsley and Chilli



INGREDIENTS:

275g Kingfisher Jumbo Crab Meat
450g of dried linguine or spaghetti, cooked according to packet
3 medium tomatoes, skinned, seeded and chopped
1 tablespoon chopped parsley
1 ½ tablespoons of lemon juice
50ml extra virgin olive oil
A pinch of dried chilli flakes
1 garlic clove, finely chopped
½ red pepper, chopped (to serve)

DIRECTIONS:

1. Cook the pasta in a large pan of boiling salted water (according to packet).
2. Meanwhile, put the tomatoes, Kingfisher crab meat, parsley, lemon juice, olive oil, chilli and garlic into another pan and warm through over a gentle heat. Season to taste.
3. Drain the pasta, return to the pan with the sauce and briefly toss together.
4. To serve, slice half of 1 fresh red pepper into thin strips and sprinkle on top (optional).