Orecchiette with crab



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Recipe by: Laura Vitale

Serves 2 to 4

Prep Time: minutes Cook Time: minutes

Ingredients

- __2 Tbsp of Extra Virgin Olive Oil
- __3 Cloves of Garlic, minced
- __1 Red Fresno Pepper, seeded and finely minced
- __1/2 lb Jumbo Lump Crab Meat
- ½ cup White Wine
- 2 pints Cherry Tomatoes, halved
- __½ lb Orecchiette Pasta
- __2 Tbsp Fresh Chopped Parsley
- ___2 Tbsp Fresh Chopped Basil
- __Salt and Pepper, to taste

- 1) Fill a large pot with water and sprinkle in a generous amount of salt, bring to a boil.
- 2) In a large non-stick skillet with high sides, preheat your oil over medium heat, add the garlic, chili pepper, and parsley and let them cook for a couple minutes or until fragrant and the garlic is lightly browned.



- 3) This is the point where you add the pasta to the boiling water and cook according to package instructions, drain well once cooked but make sure to reserve ½ cup of the starchy cooking water.
- 4) Add the cherry tomatoes to the skillet with the garlic mixture and let those cook for 3 to 4 minutes.
- 5) Add the wine and let it cook for just a couple minutes so that the alcohol can cook out.
- 6) Add the crab and season with salt and pepper and allow that to cook for 3 to 4 minutes so that the crab has a chance to warm all the way through and its flavor can penetrate the sauce.
- 7) Add the drained pasta to the sauce along with the basil and stir well to combine, add in some of the starchy cooking water to thin the sauce out a little if you feel it needs it.