

# Crab with San Remo Linguine

## *Ingredients:*

1 pack of San Remo Linguine  
Olive oil  
6 cloves of garlic  
2-3 chillis  
400g Blue Swimmer Crab meat  
400g tomato passata  
Sherry  
Cracked black pepper

## *Method:*

To begin, cook the San Remo spaghetti in boiling water as per packet instructions. Drain and leave aside.

Over a medium heat, add olive oil to a pan. Crush the garlic cloves with the back of a knife. Add them to the oil with the whole chillis. When fragrant, add the passata and cracked black pepper to taste.

Add the fresh crab meat to the pan and stir through. Deglaze with sherry, and simmer until crab is cooked through.

Add the linguine to the skillet and stir through. Cook for a few more minutes and then serve immediately.

