

Crab and chilli pasta



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tastes like *Summer*

SERVES 4

- 350 g (12 oz) fresh crabmeat
- 2 large red chillies, seeded and finely chopped
- grated zest and juice of 1 lemon
- 4 tablespoons extra virgin olive oil
- a handful of flat-leaf (Italian) parsley, roughly chopped
- 150 g (5½ oz) baby rocket (arugula) leaves
- 300 g (10½ oz) linguini

Put the crabmeat in a large bowl and roughly flake it with a fork. Add the chilli, lemon zest, lemon juice and olive oil. Season liberally with sea salt and freshly ground black pepper. Stir to combine. Pile the parsley and rocket on top.

Bring a large pot of salted water to the boil and add the linguini. Cook until al dente, then drain and add to the crab mixture. Toss well until the rocket has wilted, then divide among four warmed pasta bowls.

All recipe ingredients are available at the following Northbridge Plaza retailers:

- Antico's Fruit World
- Pasta Zu

Steve Costi

Excellence in Seafood.

See Fresh & Fast
cooking demonstration
with Michele Cranston
12 noon,
Friday 25 September.



MURDOCH BOOKS

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