

Creamy Stone Crab Pasta with Lemon and Red Chili Flakes



INGREDIENTS

- 1 lb. tagliatelle noodles, or your favorite wide noodle (fettuccini, linguini)
- 1 lb. cooked stone crab claw meat
- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 1 small shallot, finely chopped
- ½ teaspoon red pepper flakes (optional)
- ½ cup dry white wine
- 1 cup heavy cream
- Zest and juice of 1 lemon
- ½ cup grated Parmesan cheese
- 1 tablespoon fresh parsley, chopped
- Salt and freshly ground black pepper to taste

METHOD

1. **De-shell crab meat.** If needed, de-shell crab claw meat and set aside.
2. **Cook the pasta.** Bring a large pot of salted water to a boil. Cook the pasta according to the package instructions or until al dente. Reserve 1 cup of pasta water, then drain and set aside.
3. **Sauté aromatics.** In a large skillet or saucepan, over medium heat, add the olive oil. Add the garlic, shallot, and red pepper flakes (if using) until fragrant and sauté until translucent, about 2 minutes. Add white wine to pan and deglaze until reduced by half.
4. **Prepare the sauce.** Stir in the heavy cream and gently thicken for 2-3 minutes. Add lemon zest and juice and cook for another 2-3 minutes until the sauce is thickened to desired consistency. Add ½ of the Parmesan cheese until melted and smooth.
5. **Fold the crab meat into the sauce.** Turn off heat and gently fold crab meat into the sauce. Add salt and pepper to taste.
6. **Combine pasta with sauce.** Use tongs to add the drained, cooked pasta to skillet. Gently fold into the sauce until all the noodles are coated. If sauce seems too thick, add a few tablespoons of saved pasta water to thin until it covers noodles nicely. Put noodles into serving bowl and garnish with remaining parmesan cheese and parsley.

SERVING SUGGESTION & PAIRING

Serve the Creamy Stone Crab Pasta as a main dish, paired with a Rioja Reserva or Gran Reserva.