

Crab Linguine 1-2-3



Preparation Time: 12 minutes

INGREDIENTS:

1 pkg.	(9 oz.) fresh linguine
¼ cup	extra virgin olive oil
3-4	garlic cloves, minced
1 pkg.	(8 oz.) Louis Kemp Crab Delights®, Flake Style
2 cups	halved cherry tomatoes
	salt and freshly ground pepper
¼ cup	shredded fresh basil
¾ cup	shredded mozzarella (optional)

Cook pasta according to package directions. Meanwhile, heat oil in large skillet over medium-high heat. Add garlic and sauté 30 seconds. Stir in Crab Delights and cherry tomatoes and sauté 1 minute. Season to taste with salt and pepper.

Toss linguine and crab mixture together in large bowl. Sprinkle with basil and cheese (if desired) and toss again.

Printing Instructions:

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