



## INGREDIENTS

- 1 packet of spaghetti
- 4 TBSP of olive oil
- 3 anchovies
- 2 sliced chili peppers
- 3 sliced garlic cloves
- 2 cup of sliced small cherry tomatoes
- 1 cup of fresh shredded crab meat
- Zest of 1 lemon
- 1/3 cup of pitted Kalamata olives
- 2/3 cup of white wine
- 1 cup of toasted bread crumbs
- 1 TBSP of fresh parsley



## SPAGHETTI WITH CRAB MEAT & WHITE WINE SAUCE

By Caterina Romano's kitchen

## DIRECTIONS

1. Fill a pot with salted water and bring to a boil. Add the spaghetti and cook for 1 minute less than the directions on the package.
2. Heat a large frying pan over medium heat. Heat the olive oil, add the anchovies and chili and sauté for 3 minutes or until the anchovies melt.
3. Sauté the garlic for less than 1 minute.
4. Add the tomatoes, crab meat, zest of lemon, olives and white wine. Continue cooking until the wine reduces to half.
5. Season to taste.
6. In a small frying pan, sprinkle a TBSP of olive oil. Heat over medium heat and add the panko. Stir and cook for about 3 minutes or until toasted.
7. Transfer the spaghetti to the sauce and toss everything together.
8. Sprinkle the fresh parsley and serve. Optional, top with the toasted Panko bread.

**ENJOY THE SPAGHETTI WITH CRAB MEAT & WHITE WINE SAUCE**