



INGREDIENTS

- 1 packet of spaghetti
- 2 TBSP of olive oil
- 3 sliced chili peppers
- 3 sliced garlic cloves
- 2 cup of sliced small cherry tomatoes
- 1 cup of fresh shredded crab meat
- 1/2 cup of sliced Calabrese olives
- 1/2 cup of Prosecco
- 1/4 cup of fresh chopped parsley
- Zest of 1 lemon
- 1/2 cup of pasta water



SPAGHETTINI WITH CRAB MEAT & PROSECCO

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. In a frying pan, add the garlic, chili and olive oil. Set the stove to medium-high heat and sauté for 2-3 minutes.
3. Add the tomatoes, olives and parsley and sauté for 2 minutes.
4. Add the crab meat and cook for 1 ½ minutes. Do not overcook the crab meat.
5. Season to taste.
6. Transfer the spaghetti to the sauce and toss everything together.
7. Add the pasta water and prosecco.
8. Sprinkle the zest of lemon and toss well.
9. Enjoy with a glass of prosecco

ENJOY THE SPAGHETTINI WITH CRAB MEAT & PROSECCO