



INGREDIENTS

2 TBSP of unsalted butter
3 minced garlic cloves
½ cup of white wine
1 TSP of paprika
1 TBSP of pepper flakes
1 cup of passata
1 cup of heavy cream
500g of cooked crab meat
Lemon juice
¼ cup of chopped fresh parsley



CRAB STEW

By Caterina Romano's Kitchen

DIRECTIONS

1. In a saucepan over medium heat, melt the butter.
2. Add the garlic and cook until fragrant.
3. Add the wine and allow it to cook until it reduces by half.
4. Add the paprika, pepper flakes and the passata and cook for 5 minutes.
5. Set the stove to simmer and add the cream.
6. Cook for 3-5 minutes until the sauce thickens up.
7. Add the crab and continue cooking for 2-3 minutes until the crab warms up.
8. Season with kosher salt and pepper to taste.
9. Turn off the stove. Add a squeeze of lemon juice and sprinkle with the parsley.
10. Serve with crusty garlic bread.