# Linguine with Crab

## Description

A light sauce of fresh tomatoes, white wine, butter and extra-virgin olive oil is tossed with fresh linguine and lump crabmeat to produce this delicately flavored pasta dish. It's quick enough for a weeknight meal and elegant enough for a special occasion.

## Summary

**Yield:** 4
**Prep Time:** 20 minutes
**Category:** Pasta
**Cuisine:** American
**Tags:** Linguine Crab

## Ingredients

- 12 oz linguine
- 8 oz lump crabmeat - see notes below
- 3 tbsps butter
- 3 tbsps extra virgin olive oil
- 4 clove Garlic Cloves peeled and minced
- 1/3 cup dry white wine
- 5  large plum tomatoes, seeded and chopped
- 4  scallions thinly sliced
- 1/4 cup fresh parsley finely chopped

## Instructions

Put a pot of salted water on to boil for the pasta. Pick through the crab to remove any shells and separate it into small pieces. Set aside.

Heat the butter and olive oil in a large skillet over medium heat. Add the garlic and sauté until pale gold in color, 1-1/2 to 2 minutes. Add the wine and tomatoes and simmer just long enough for the tomatoes to soften, but not break down, 2 to 3 minutes.

Season to taste with salt and pepper, remove from the heat and stir in the scallions and reserved crabmeat.

Cook the pasta according to the package directions (about 3 minutes if using fresh linguine). Reserve 2 tablespoons of the cooking water, then drain thoroughly.

Combine the linguine with the crab mixture, adding the reserved water if needed to help coat the pasta with the sauce. Add the parsley, taste and add a little more salt and pepper if desired. Serve immediately.

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## Notes

We use jumbo lump crabmeat for this recipe and 8 ounces provides plenty of flavor for the pasta, but if you love crab and have a few dollars to spare, it can't hurt to add up to 4 ounces more.