



NOVA SCOTIA JONAH CRAB FETTUCCINI

INGREDIENTS:

- 200g fettuccini
- 4 Nova Scotia Jonah Crab, cooked and meat removed
- 2 medium tomatoes, chopped
- 1 onion, chopped
- 2 garlic cloves, chopped
- 200ml white wine
- 1 chili pepper, chopped with seeds
- 50ml olive oil
- Salt & pepper
- Chopped basil

INSTRUCTIONS:

Bring a pot of salted water to a boil for pasta. While water is heating, heat the olive oil in a large sauté pan on medium heat. Add chopped onion and sauté for 2 minutes or until light brown. Add garlic and sauté for 1 more minute. Add the tomato and sauté for 1 minute. Season with salt and pepper. Add the chopped chili and

white wine and cook for 2 minutes. Add the crab meat, toss, and turn down heat to a simmer. Cook the pasta to your desired preference. Drain, letting all the water drain off, and add pasta to the sauce. Add the chopped basil and toss lightly. Serve warm.