

Garlic Butter Crab Linguine

Indulge in this exquisite Garlic Butter Crab Linguine, a delightful main dish that brings together the sweetness of succulent crab meat and the richness of garlic butter. Perfect for a quick yet luxurious meal, this dish is sure to impress.



Main Dish

20 min

Total time

easy

Difficulty

500

kcal / serving

Ingredients

- 100g fresh linguine
- 100g crab meat (cooked)
- 2 tablespoons unsalted butter
- 2 cloves garlic (minced)
- 1 tablespoon olive oil
- Salt and pepper to taste
- 1 tablespoon fresh parsley (chopped)
- Juice of half a lemon
- Grated Parmesan cheese (optional)

Steps

- 1 Cook the linguine according to package instructions until al dente.
- 2 In a large skillet, melt the butter and olive oil over medium heat. Add the minced garlic and sauté until fragrant (about 1 minute).
- 3 Add the cooked crab meat to the skillet, seasoning with salt and pepper. Stir gently to combine and heat through for about 2-3 minutes.
- 4 Drain the linguine and add it to the skillet, tossing to coat the pasta in the garlic butter sauce.
- 5 Squeeze fresh lemon juice over the dish and sprinkle with chopped parsley.
- 6 Serve hot, topped with grated Parmesan cheese if desired.