

## Imitation Crab Linguine

Serves 2-3

- 225 g linguine
- 42 g unsalted butter
- 2 cloves garlic
- 75 ml dry white wine
- ½ lemon, juice only
- 200 g imitation crab meat
- 50 g parmesan cheese
- 2 T chopped parsley
- Salt and pepper to taste



1. Cook the **linguine** in a large pot of salted, boiling water according to package instructions.
2. Five minutes before the pasta is ready, set a large pan over low heat and melt the **butter**, add sliced **garlic** and **sauté for 1 minute** over **very low heat** without coloring it
3. Pour in **white wine** and **lemon juice**, turn the heat up to **medium** and let it reduce for a **couple of minutes**.
4. Stir in the **crabmeat** and take it off the heat.
5. Drain the pasta once cooked and reserve **120 ml of pasta water**.
6. Add the **pasta** to the pan with the **crabmeat** and toss to combine, **add half of the reserved of pasta water** and **parmesan cheese**, stir over **low heat** until the cheese melts and coats the pasta. If the pasta is a bit dry add a splash of pasta water. The pasta should be loose but not swimming in sauce, just lightly coated. **Salt** to taste.
7. Sprinkle with fresh **parsley** before serving.