
CHEF DALE SNIFFEN RECIPE

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Crab pasta alla Marco

Ingredients:

Crabs

Garlic

Parsley

Salt pepper

Evoo

White wine

Barilla spaghetti

Mutti canned tomatoes.

Chilli

Method

Add oil garlic chilli in pan and cook for 2-3 mins.

Clean crab and cut into pieces add to pan.

Coat crabs in pan with the oils and cook for 2 mins .

Add white wine and cook out the alcohol

Add canned tomatoes or passata and simmer for 15 mins and add parsley. Add cooked pasta (al dente). Mix through the sauce . Add some water from the pasta pot to bind the sauce.