

### QUICK CRAB SPAGHETTI with lemon, chilli & parsley

Uses fresh seasonal Devon white crabmeat, ready in 15 mins.  
All ingredients available at Johns! Omit chilli if you'd prefer. Serves 2

#### Ingredients

150g pasta – spaghetti  
120g pot fresh Devon white crabmeat  
1 red chilli, finely chopped  
1 garlic clove, crushed/sliced  
Juice from 1 lemon  
Small bunch of parsley, chopped  
Olive oil  
Salt & freshly ground black pepper

#### Accompaniments

Green/mixed salad if required  
Try with our wine of the month Pleno Viura only £5.99 (save £2)

#### Preparation

- Prepare salad if required.
- Cook the pasta following the pack instructions.
- Drain the pasta, keeping 2 tbsp of the cooking water.
- Heat 2 tbsp olive oil in a large pan and gently cook the chilli and garlic for 1-2 minutes.
- Tip the cooked pasta, crabmeat, lemon juice and parsley into the pan with the oil and chilli. Taste & season with salt & freshly ground black pepper if required.
- Toss everything together, heating through and, if needed, add some of the reserved pasta cooking water to bring everything together.
- Pour wine into glasses & serve!