

## **Pasta**

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# **Fettuccine with Crab, Chili and Cilantro**

Pam Brandon and Anne-Marie Hodges - Divas of Dish  
Palm Beach Post

**Servings: 2**

**8 ounces fettucine**  
**1 tablespoon extra-virgin olive oil**  
**1/4 cup extra-virgin olive oil**  
**2 cloves garlic, finely diced**  
**1 fresh serrano pepper, seeds removed and finely minced**  
**3 tablespoons cilantro, coarsely chopped**  
**8 ounces fresh crabmeat, picked free of shells and cartilage**  
**zest and juice of one large lemon**  
**coarse salt (to taste)**  
**freshly ground black pepper (to taste)**  
**cilantro (for garnish)**

Cook the fettuccine in a large pot of boiling salted water until al dente. Rinse, reserving some of the water.

Lightly toss the pasta with one tablespoon of the olive oil. Set aside.

While the pasta is cooking, heat 1/4 cup of the oil in a large skillet over medium heat. Add the garlic, pepper and cilantro, cooking 1 to 2 minutes. Remove from the heat.

Add the fettuccine to the pan. Stir in a couple of tablespoons of the reserved pasta water, lemon zest and lemon juice.

Season to taste with salt and pepper.

Garnish with cilantro and serve warm or at room temperature.

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Per Serving (excluding unknown items): 731 Calories; 36g Fat (44.0% calories from fat); 15g Protein; 87g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 14mg Sodium. Exchanges: 6 Grain(Starch); 0 Lean Meat; 0 Vegetable; 7 Fat.