

SPAGHETTI WITH DUNGENESS CRAB AND HAZELNUTS

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SERVES 4

INGREDIENTS

10 ounces cooked Dungeness crab meat
4 tablespoons olive oil
2 large garlic cloves, chopped
1 large red chili, deseeded and finely chopped
8 ounces dry spaghetti
7 ounces flat leaf parsley, finely chopped
4 ounces roasted hazelnuts, roughly chopped
Salt and fresh ground black pepper
4 teaspoons hazelnut oil
Lemon wedges, to serve

METHOD

1. Shred the crab meat into various small and large bits. Pick out any bits of shell. Cover and refrigerate until needed.
2. Heat the oil in a large skillet over medium heat. Add the garlic and chili and stir fry for 1-2 minutes to flavor the oil without burning. Don't overcook this--you want the chili to retain its bright red color. Remove the pan from the heat while cooking the spaghetti.
3. Bring a large kettle of salted water to the boil. Add the pasta and cook until *al dente*, according to package directions.
4. Working quickly, drain the pasta and add it to the skillet. Return the skillet to medium heat and using tongs, combine the oil/chili/garlic into the spaghetti. Add the crab and parsley, then gently combine all, just until heated through.
5. Season with salt and ground pepper. Divide among four pasta bowls, sprinkle with hazelnuts, and drizzle each serving with one teaspoon of hazelnut oil. Serve with a wedge of lemon.