



Lemon & Brown Butter Spaghettini with Crab

Cooke
FOODSERVICE+

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with Crab

INGREDIENTS

- 200 g package of cooked crab meat
- 400 g spaghettini
- 100 g unsalted butter
- 1 garlic clove, minced
- Zest of 1 lemon
- Juice of 1 lemon
- $\frac{1}{2}$ cup reserved pasta water
- 2 tbsp olive oil
- Salt and pepper, to taste
- Fresh parsley, chopped (for garnish)
- Lemon wedges (for serving)

INSTRUCTIONS

1. Bring a large pot of salted water to a boil. Add the spaghettini and cook until al dente, about 8–10 minutes. Reserve 1/2 cup of the pasta water before draining, then drain the pasta and set it aside.
2. In a large skillet, melt the butter over medium heat. Let it cook, stirring occasionally, until the butter turns golden brown and smells nutty (about 4–5 minutes). Watch carefully to avoid burning.
3. Lower the heat and add the minced garlic to the browned butter. Sauté for 30 seconds, just until fragrant. Add the olive oil, lemon zest, and lemon juice. Stir to combine. Pour in the reserved pasta water gradually, whisking to create a smooth, emulsified sauce.
4. Gently fold the precooked crab meat into the sauce, allowing it to warm through for 1–2 minutes. Add the cooked spaghettini to the skillet and toss to coat the pasta evenly in the lemon–brown butter sauce. Season with salt and pepper to taste.
5. Transfer the pasta to serving plates and sprinkle with freshly chopped parsley. Serve with lemon wedges on the side for extra brightness.

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