

CREOLE TOMATO & CRAB LINGUINE

INGREDIENTS

- ½ (16-ounce) package linguine
- ¼ cup unsalted butter
- 2 tablespoons olive oil
- 1 small bulb fennel, thinly sliced (about 1 cup)
- 6 cloves garlic, chopped
- 1 pound Creole tomatoes, chopped
- 1 teaspoon lemon zest
- 2 teaspoons fresh lemon juice
- 1½ teaspoons kosher salt, divided
- ¾ teaspoon ground black pepper, divided
- 1½ cups grated Manchego cheese
- ¼ cup chopped fresh parsley
- 1 (8-ounce) container jumbo lump crabmeat, drained and picked free of shell
- 1 Creole tomato, thinly sliced
- Garnish: grated Manchego cheese



METHOD

Cook pasta according to package directions, reserving 1 cup cooking liquid.

In a large skillet, melt butter with oil over medium heat. Add fennel; cook, stirring frequently, until tender, 3 to 4 minutes. Add garlic, and cook for 1 minute. Add chopped tomatoes, lemon zest and juice, 1 teaspoon salt, and ½ teaspoon pepper; cook until tomatoes begin to fall apart, 4 to 5 minutes. Add reserved 1 cup cooking liquid and cheese; cook until thickened. Add pasta and parsley, tossing to coat. Fold in crab.

Sprinkle tomato slices with remaining ½ teaspoon salt and remaining ¼ teaspoon pepper. Divide tomato slices among plates. Top each serving with pasta mixture. Garnish with cheese, if desired.

Makes 4 Servings