



## GARLIC PARSLEY FETTUCCHINE CON GRANZEOLA “With Crabmeat”

### Ingredients:

1 lb Garlic Parsley Fettuccine cooked al dente (about 8 minutes).

### Crab Sauce:

2 quarts cold water

Coarse salt

$\frac{3}{4}$  pound boiled crabmeat

4 Tbs. olive oil

Salt and fresh ground pepper

### Parsley Sauce:

30 large sprigs Italian parsley

4 medium garlic cloves, peeled

8 Tbs. olive oil

Salt and pepper

### Directions:

1. Cook the crabmeat in boiling salted water for 4 minutes. Add the salt and pepper and set aside.
2. Cook the pasta in the crab water until al dente.
3. Coarsely chop the parsley and garlic together.
4. Warm oil in a saucepan over medium heat.
5. Add the chopped ingredients and sauté for 2 minutes.
6. Season with salt and pepper.
7. Place the cooked pasta on a warmed serving platter. Add the crabmeat with its juices and the parsley with the oil.
8. Toss and serve.

Pasta Ingredients: Organic Durum Semolina, Organic Garlic Powder, Organic Parsley Leaf, Natural Wheat Protein, Water

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