

# Lemon Crab Spaghetti

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## Ingredients

1 lb spaghetti  
2 tbsp olive oil  
1 lb crabmeat  
1/4 cup white wine  
1/2 cup lemon juice  
Salt and pepper  
1/4 cup parmesan cheese  
1/4 cup chopped fresh parsley

## Directions

Cook pasta according to directions. Meanwhile, heat olive oil in large skillet. Stir in crabmeat and heat until warmed through. Pour in white wine. Bring the liquid just to a boil and turn heat to low. Stir in lemon juice, and salt and pepper.

Drain pasta, reserving 1/2 cup of cooking water. Pour pasta into the skillet and add parmesan and parsley. Stir to combine. Add some of the reserved pasta water if needed. Serve with additional parmesan if desired.

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