

Fettuccine Alfredo with Thai Red Curry and Lump Crab Meat

Prep Time: 15 minutes

Servings: 4

Cook Time: 15 minutes

Difficulty: Easy

Ingredients:

1 box fettuccine
1 T. unsalted butter
1 garlic clove; minced
1 ¼ C. heavy cream
Salt, white pepper
½ C. grated Parmesan cheese
Juice of ½ lemon
1 T. Thai red curry paste*
Cayenne pepper; a pinch
1 small container good quality lump crab meat (I used Whole Foods Market brand)

Lemon zest

Italian flat-leaf parsley; chopped roughly

**Thai red curry paste can be found in your local grocers' ethnic food aisle.*

Cooking Instructions:

Bring a large pot of water to a boil. Once it's ready, add a generous sprinkle of salt to the water. Add the fettuccine noodles; stir. Allow to cook until al dente, about 10 minutes. While this cooks, get started on the sauce.

In a large saucepan, add the butter and allow to melt slightly. Add in the garlic and fry slightly for about 30 seconds. Pour in the heavy cream, salt, white pepper, lemon juice, and allow to come to a gentle boil; stirring. Lower the heat and add the Parmesan cheese. Once it's melted thoroughly, add the Thai red curry and using a whisk, allow to incorporate into the sauce completely. Taste for seasonings. Add a pinch of cayenne pepper and then gently stir in the lump crab meat.

Once the fettuccine noodles are cooked al dente, add them directly into the saucepan with the alfredo-thai red curry sauce and mix gently to combine. Feel free to add pasta water to loosen the sauce, if necessary.

Serve pasta in big bowls and garnish with lemon zest, parsley, and another sprinkle of cayenne pepper on top.

Provecho!

