

Spaghetti with Crabmeat and Tomato

250 gr spaghetti
50 ml extra-virgin olive oil
1 small red onion, finely chopped
6 cloves garlic, finely chopped
2 red birds-eye chillies, finely sliced
12 cherry tomatoes, cut in half
2 tablespoons **SPICED TOMATO CHILLI PICKLE**
400gr cooked Blue Swimmer crabmeat
1 teaspoon sea salt
1 teaspoon freshly ground black pepper
2 tablespoons shredded basil leaves

Cook spaghetti in a large pot of lightly salted boiling water.
Meanwhile, heat oil in a heavy-based frying pan.
Add onion, garlic and chilli and cook gently for 1 minute until fragrant, but not coloured.
Add tomato, **SPICED TOMATO CHILLI PICKLE** and cook until simmering.
Add crabmeat and toss over heat to combine. Season with salt and pepper.
Drain pasta and toss with a little extra oil. Add crab sauce and basil and toss to coat pasta.

Serves 4

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