
Crab Linguine with Spicy Walnut Pesto & Springy Green Onions

Serves 4

This quick pasta dish celebrates simple, good quality ingredients. A spicy walnut pesto gently coats the linguine pasta, while sweet, delicate lump crab meat offers a decadent touch. Springy green onions and lemon zest add a bright, fresh taste to the dish.

Pasta Ingredients:

1 lb linguine
2 tablespoons unsalted butter
5 cloves garlic, thinly sliced
1 cup chopped green onions
1/8 teaspoon Kosher salt
1/4 teaspoon freshly cracked black pepper
1 lemon, zested and juiced,
(reserve lemon juice for the pesto)
1/2 cup dry white wine
3/4 lb lump crab meat

Spicy Walnut Pesto Ingredients:

1/2 cup olive oil
2 cups packed basil leaves
3/4 cup walnuts
1 clove garlic
1 tablespoon fresh lemon juice (see above)
1/4 teaspoon crushed red pepper flakes
1 cup grated Parmesan cheese
1/4 teaspoon Kosher salt
1/4 teaspoon freshly cracked black pepper

Serve with: Lemon wedges and grated Parmesan

Directions:

1. Make the walnut pesto by combining all of the pesto ingredients in a food processor and blending until smooth. Set aside.
2. Fill a large pot with water and bring it to a boil. Generously salt the water and cook the linguine until al dente, stirring occasionally to keep the pasta from sticking together. Reserve a cup of the hot cooking water and drain the pasta.
3. Meanwhile, in a large sauté pan over medium heat, melt the butter. Add the garlic and green onions and cook until soft and fragrant, about 2-3 minutes. Add the salt, pepper, and lemon zest, and stir to combine.
4. Deglaze the pan with the wine and continue cooking until wine is reduced by half, about 5-7 minutes.
5. Add the crabmeat and cook until the crab is just heated through, about 1 minute. (If possible, choose jumbo lump crab meat which is comprised of deliciously satisfying, large pieces of crab.)
6. Add the pasta, a tablespoon of the reserved cooking liquid, and the pesto. Cook for another minute, tossing with tongs until the linguine is coated and the ingredients are well combined. Add more pasta cooking liquid to thin if needed.
7. Serve with lemon wedges and an extra sprinkle of Parmesan. Enjoy while piping hot.