

# Crab Linguine with Lemon & Basil



**Seafood! Eat your way to better health  
with Omega-3**

**Master Fish Merchants' Association of Australia**

# Crab Linguine with Lemon & Basil

Serves 4

- 3-4 cooked blue swimmer crabs, meat removed (or 300 g cooked crab meat)
- 4 garlic cloves, finely chopped
- 2 tablespoons lemon juice
- 1 tablespoon finely grated lemon zest
- 1 punnet cherry tomatoes
- 1 cup basil, washed
- 4 tablespoons olive oil
- 1 packet linguine
- Salt and pepper

- Boil a large pot of salted water and cook pasta (check packet for cooking time).
- Heat olive oil in a fry pan on medium heat, add garlic and tomatoes, and cook for 2 minutes.
- Add cooked pasta, lemon juice, lemon zest, basil, and crab and mix through to heat. Add salt and pepper to taste, and serve.



**OCEANWATCH**  
AUSTRALIA

[www.oceanwatch.org.au](http://www.oceanwatch.org.au)

Healthy catchments and  
healthy oceans for sustainable,  
quality Australian seafood

