



Chilli Crab Spaghetti

CHEF ARNOLD POERNOMO

Serves: 3 portions

INGREDIENTS

200g crab meat
50g red chillies
15g lemon juice
10g lime juice
1 clove garlic
15g ginger
30g parsley, chopped
300g spaghetti
50ml olive oil

DIRECTIONS

1. Mix garlic, ginger and red chillies with oil and crab meat in a bowl.
2. Add lemon juice and lime juice into the crab mix.
3. Boil spaghetti until it is cooked al dente.
4. Add the crab mix stir well and serve in a bowl.
5. Garnish with chopped parsley

Nutritional content per serving

Energy	400kcal
Protein	15g
Total fat	14g
Carbohydrate	55g

