

# Spaghetti Crab Diavola

Serves 4

## Ingredients:

12 oz Aquamar Flake Style Crab Flavored Seafood  
1 28 oz can crushed tomatoes  
2 tablespoons tomato paste  
4 tablespoons olive oil  
1/2 white onion, minced  
1 tablespoon minced garlic  
2 teaspoons dried red pepper flake  
4 tablespoons fresh torn basil  
1/2 cup grated Parmesan  
8 oz dried spaghetti  
Salt and pepper to taste

## Preparation:

Bring a large pot of salted water to a boil and cook spaghetti until almost tender. While the spaghetti is cooking, start the sauce. In a large skillet, heat olive oil over medium-high heat, add onion and cook 3-4 minutes until just beginning to turn golden, add garlic and cook 2 minutes more. Add crushed red pepper and tomato paste to the garlic, onion mixture cook for one minute while stirring. Add diced tomatoes and simmer over medium heat until sauce is reduced by a third, about 5 minutes. Add the Aquamar Flake Style Crab Flavored Seafood to the sauce and heat through, about 2 minutes. Add the cooked spaghetti and toss together. Cook for 2 minutes until the sauce begins to thicken and the spaghetti begins to absorb the sauce. Season with salt and pepper. Add the fresh basil and Parmesan, and serve.

