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## Crabby Seafood Pasta

- 1 - 16 Oz. Pkg. uncooked Linguini Pasta
- 2 Tbsp. Olive Oil
- 1½ Pounds Medium Shrimp, peeled and de-veined
- 1 Pound Sugar Snap Pea Pods
- 1 Tsp. Oh! So Garlic
- ½ Pkg. Crab Lover's Dip
- 1 Cup Cream
- ¾ Cup White Wine
- 1 Tbsp. fresh Lemon Juice

Bring a large pot of lightly salted water to a boil. Add linguini pasta and cook for 8 to 10 minutes or until al dente, drain. Heat olive oil in a wok over medium-high heat. Mix in the shrimp and pea pods. Cook and stir 2 minutes until shrimp are almost opaque. Remove from heat and set aside. In the wok combine cream, wine, lemon juice, Oh! So Garlic and Crab Lover's Dip. Cook until sauce has thickened adding more wine and/or cream as necessary. Return shrimp and peas to the wok. Continue to cook and stir until shrimp are opaque. Toss with the cooked pasta and serve.



*Crab Lover's Dip and Oh! So Garlic Recipe*