



Corn and Crab Pasta

Serves 6

Ingredients

- 1 tbsp olive oil
- 1 large shallot chopped; use 2 if smaller
- 4 cloves garlic minced
- 1/2 tsp red pepper flakes more or less to taste
- 1 cup dry white wine
- 1 cup corn fresh or frozen
- Salt & Pepper to taste
- Garlic & Herb Boursin Cheese
- 1 lb lump crab meat
- 1 lb pasta of choice
- 1 lemon juice
- 1/2 cup fresh parsley roughly chopped

Directions:

Cook pasta to al dente according to package instructions. Reserve a cup of pasta water.

Meanwhile, heat olive oil over medium heat in a large high-rimmed sauté pan or Dutch Oven. Add shallot and cook for 2 minutes, stirring occasionally. Add garlic and red pepper flakes and cook another minute, stirring often.

Pour in white wine and cook for a few minutes so it reduces. Add corn and season to taste with salt and pepper. Cook for 2 minutes, stirring occasionally. Add Boursin cheese and about 1/2 a cup of hot pasta water. Stir well until the Boursin is melted and well combined.

Add crab meat and stir to combine. Then add the cooked pasta and some additional pasta water as needed to thin the sauce and coat the pasta well. Add the chopped parsley and the juice of 1 lemon and toss to combine.

Serve immediately with additional parsley and lemon juice as desired.