



CRAB ALFREDO

Embellish your Alfredo experience with our SeaPak Maryland Style Crab Cakes.

Yield: 2



INGREDIENTS

- 1 pk. 8oz SeaPak® Maryland Style Crab Cakes, thawed
- 1 pk. (16 oz) Alfredo sauce
- 8 oz Dry Linguine
- 1 tbsp. Butter

DIRECTIONS

- 1 Thaw crab cakes according to package directions (either in the refrigerator overnight or under running cool or tepid water)
- 2 Place a pot of water on high heat and bring to a rolling boil. Add salt to water according to taste preference.
- 3 Cook pasta according to package directions, drain pasta and return to pot. Set pot aside (do not return pot to the heat).
- 4 Place butter into a medium skillet on medium high heat. Once butter is melted, use fingers to crumble crab cakes into butter.
- 5 Cook for 2 minutes, stirring frequently. Pour Alfredo sauce into pan with crab meat. Stir to incorporate
- 6 Bring mixture to a low rolling boil, stirring occasionally. Pour crab and Alfredo sauce mixture over pasta and toss together. Serve immediately.