



Seafood Pasta in Lemon Sauce

1 pound imported pasta

(gnocchi or medium shells work well, but any cut will do)

1 medium diced onion

4 ounces butter or margarine

1/4 cup extra virgin olive oil

1/4 cup lemon juice

2 tablespoons minced lemon zest

1/4 cup toasted pinole nuts

imported grated romano cheese

1/4 cup white wine

1-2 pounds cleaned cooked shrimp

(you can use raw cleaned shrimp, cook a little longer until done)

1 pound imitation crab (you can use real crab if you would like)

3 tablespoons minced parsley (reserve a little to sprinkle on top of finished dish)

salt and pepper to taste



Cook pasta in salted water until *al dente*. I make the sauce while the water is coming to a boil because it is very quick to make. In frypan put butter, onions, olive oil and cook until onions are softened. Add lemon zest, lemon juice, and white wine and cook until bubbling. Add crab and cook for about 2-3 minutes, or until crab softens. Add shrimp, parsley, salt and pepper. Cook for about 2 minutes more and pour over drained, (NOT RINSED) pasta. Toss with romano cheese and pinole nut. Sprinkle parsley on top. Serve and enjoy!