



RECIPE

Snow Crab and Spring Vegetable Pasta with Garlic Bread Topping

Recipe Created For 6.7 L Round French Oven

Main Course
Seafood

Cook Time Under 2 hours

Serving Size 6-8

RECIPE NOTES

Impress your guests with this hearty – yet fresh – twist on a classic pasta dish. The garlic bread topping pairs exceptionally well with the snow crab and spring vegetable pasta, making it a favourite for the whole family. This recipe elevates the traditional pasta and garlic bread pairing by adding delicious artichokes, asparagus, and crab at the final step. Ideal for just about any season, this recipe is a great way to welcome the summer with a perfect blend of fresh vegetables, seafood, and pasta. The end result is a sight to behold with the spring vegetables adding some much-needed pop to the already colourful French Oven, ensuring dinner is served in style. The snow crab and spring vegetable pasta recipe is easy to make and helps refine a classic dish with delicious additions. Adjust the portions accordingly and enjoy! Here are all the ingredients you need and steps to follow before tackling this recipe.

INGREDIENTS

Garlic Bread Topping

- 4 thick slices stale crusty bread, chopped (see note)
- 2 garlic cloves, chopped
- 2 Meyer lemons or regular lemons, zest only
- 2 tbsp (30 ml) salted butter
- ¼ cup (60 ml) chopped mint, parsley and chives
- 2 tbsp (30 ml) freshly grated Parmesan cheese

Pasta

- 500 g long, wide pasta (such as tagliatelle, pappardelle, fettuccine)
- ¼ cup (60 ml) salted butter
- 1 cup (250 ml) diced pancetta
- 1 large leek, diced
- 4 garlic cloves, chopped
- ½ tsp (2.5 ml) red pepper flakes
- 1 cup (250 ml) dry white wine
- 2 cups (500 ml) chicken broth
- 1 cup (250 ml) mascarpone cheese
- ½ cup (125 ml) freshly grated Parmesan cheese
- ¾ cup (180 ml) chopped mint, parsley and chives
- 1 lb (450 g) fresh or frozen Snow Crab meat, thawed if frozen and patted dry
- ¾ lb (340 g) asparagus, trimmed and sliced in half lengthwise
- 1 fennel bulb, very thinly sliced on a mandoline
- 1 cup (250 ml) marinated artichoke hearts, drained and chopped
- 2 Meyer lemons or regular lemons, juice only
- 3 cups (750 ml) baby arugula

- 1 cup (250 ml) cherry tomatoes, halved

INSTRUCTIONS

Garlic Bread Topping

In a food processor, combine the bread, garlic and lemon zest. Pulse to obtain coarse breadcrumbs.

In an [Iron Handle Skillet](#) over medium heat, melt the butter. Add the breadcrumbs and cook, stirring, until nicely toasted, about 4 minutes. Season with salt and pepper. Remove from the heat and let cool. Add the herbs and Parmesan. Toss to combine and adjust the seasoning. Set aside.

Pasta

Fill a 6.7 L [Round French Oven](#) with water and season generously with salt. Bring to a boil. Add the pasta and cook until very al dente. Remove 1 cup (250 ml) of the pasta cooking water and set aside.

Drain the pasta. Toss with a drizzle of olive oil and set aside. Rinse out and dry the French Oven.

In the French Oven, melt the butter over medium-high heat. Add the pancetta and leek. Cook until golden, about 8 minutes. Add the garlic and red pepper flakes. Cook for 1 minute.

Add the wine, chicken broth and reserved pasta cooking water. Season with salt and pepper. Bring to a simmer.

Whisk in the mascarpone, parmesan and herbs. Let simmer for 5 to 8 minutes or until slightly thickened. Add the crab, asparagus, fennel and artichokes. Season with salt and pepper. Simmer until the vegetables are tender, about 5 minutes.

Add the pasta and lemon juice. Cook for 2 minutes, stirring to coat the pasta in the sauce. Adjust the seasoning. Remove from the heat.

In a bowl, toss the arugula and tomatoes with a drizzle of olive oil. Season with salt and pepper to taste. Add to the pasta and toss to combine. Garnish with the garlic bread topping.

Note

If the bread you have on hand is not stale, you can dry it out in an oven preheated to 300°F (150°C) for 10 minutes.

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