Louisiana Crawfish Pasta

Ingredients

16 oz Crawfish (tailmeat, cooked)
1/3 c Olive Oil
1/4 c Garlic (chopped)
1 c Cherry Tomatoes (halved)
3/4 c White Wine
1 c Clam Juice
1 lb Spaghetti
1/4 c Parsley (chopped)
1 T Ground Black Pepper
1 t Salt
1 Lemon (wedges)
1 T Crushed Red Pepper

Instructions

1.Heat a large saute pan over medium-high heat. Add olive oil and garlic; stir continuously until garlic is a light golden brown, 1-1Â½ minutes. Add the tomatoes and cook for another minute.
2.Add the red pepper flakes, white wine, clam juice, and salt bring to a boil and cook for 5 minutes. Add crawfish and bring to a boil then cook for 2 minutes.
3.Add the cooked pasta and cook for 2 minutes over medium heat until the liquid is absorbed into the pasta. Add the parsley and black pepper and mix well. Taste for seasoning and adjust if needed.
4.Place into individual serving bowls. Serve with lemon wedges.