

# Louisiana Crawfish Pasta

## Ingredients

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16 oz Crawfish (tailmeat, cooked)  
1/3 c Olive Oil  
1/4 c Garlic (chopped)  
1 c Cherry Tomatoes (halved)  
1 T Crushed Red Pepper Flakes  
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)

## Instructions

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- 1.Heat a large saute pan over medium-high heat. Add olive oil and garlic; stir continuously until garlic is a light golden brown, 1-1½ 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.