

LA COLLINA PASTA CLUB

La Collina's mid-December edition of Pasta Club is inspired by the Italian American tradition of the Feast of Seven Fishes, *la Festa dei sette pesci*. Customarily, a great meal comprising seven seafood dishes is shared on Christmas Eve. The use of seafood in this meal circumvents the Catholic tradition of avoiding meat on Christmas Eve. And what Italian feast is complete without pasta? Our nod to this longstanding tradition also celebrates one of the quintessential seafoods of the mid-Atlantic region: crab.

BUON APPETITO!

STORAGE

Pasta | Campanelle is a semi-dry pasta and should be refrigerated until use. Use within one week.

Sauce | The sauce should be refrigerated until use. It can be kept in the refrigerator for up to three days unopened. Once the jar is opened, the sauce should be used within 24 hours.

CAMPANELLE E CRAB SAUCE

INCLUDED IN YOUR KIT

- **1 pound - Campanelle Pasta** (*gluten*)
- **24 ounces - Crab Sauce** (*shellfish, alliums*)
 - **Lump Crab Meat** (*shellfish*)
 - **Za'atar Breadcrumbs** (*gluten, sesame*)
- **Almond Chocolate Biscotti** (*nuts, gluten, egg, dairy*)

PREPARATION

one | Bring a pot of water to a rapid boil. Lightly season with salt.

two | Stir in the pasta, and cook for 5-7 minutes. The pasta should still be quite chewy. Drain the pasta, reserving 1/4 cup of pasta cooking water.

three | Heat the sauce in a separate pan, add 1/4 cup reserved pasta cooking water. Toss with cooked pasta to incorporate.

four | Continue to cook on high heat, while stirring, until creamy. Continue to cook on medium heat until the sauce starts to cling to the noodles.

five | Toss with crab meat and cook until the crab meat is heated through.

six | To serve, spoon into your favorite bowl and top with breadcrumbs.

NOTES

FROM THE KITCHEN

Thoughts on the Sauce: To make this delicious crab sauce, we started by roasting whole Dungeness crab bodies, caramelizing their natural sweetness. We then simmered them with fresh alliums and tomatoes until the shells softened, blended it all together, and strained it through a fine mesh sieve. The result is a luscious, rich sauce that's full of body.

Thoughts on the Pasta: *Campanelle* (kam-puh-nel-eh) in Italian means bells. It's a fitting name for this bell-like pasta. It is sometimes referred to as *gigli*, which means lilies in Italian. It's a lovely, whimsical shape ideal for trapping bits of sauce.



Please Reuse | Use your La Collina tote bag for each pick up!

Please Recycle | Return your glass jar at your next pickup and we'll give you 100 Reward Points.

Contact Us | For any changes to your Pasta Club order, please email us at lacollina@easternpointdc.com

Snap a Pic | We can't wait to see you cooking, enjoying, and sharing your Pasta Club Meals [#dcpastaclub](https://www.instagram.com/dcpastaclub)