

CopyCat Red Lobster Crab Alfredo

Ingredients

1 pint half and half
4 ounces unsalted butter
2 tablespoons cream cheese
3/4 cup Parmesan cheese shredded
1 teaspoon garlic powder
8 ounces crab lump meat
16 ounces linguini pasta cook according to package directions

Directions

Alfredo sauce preparation:

In a saucepan, melt butter.

When butter is melted, add the cream cheese. When the cream cheese is softened, add half and half, and the Parmesan cheese.

Add garlic powder and stir well. Simmer for 15-20 minutes on low. You may wish to season with a little salt and pepper.

Crab Leg preparation

Boil crab legs by filling a large stockpot half full of cold water. Add a tablespoon of salt to the water. Turn the temperature up to high, when the water comes to a boil, add the crab legs.

Once the crab legs are added reduce the temperature to medium, and simmer for six minutes. Remove the crab legs from the water. Use a cracker to remove the meat from the crab legs.

Pasta directions:

Cook the pasta according to the package directions. Drain pasta.

Assembly:

Place pasta in a large bowl, pour over Alfredo sauce. Stir well. Add crab meat to the pasta after it has been mixed.

Gently fold in the crab meat. Plate the pasta and crab met immediately.