

# Crab and Arugula Pasta

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*A cream-based pasta salad filled to the brim with shellfish, vegetables, and fresh herbs. Easily suitable as a lunch, but also substantial enough for a light dinner.*

## Ingredients:

½ farfalle pasta  
½ cup fresh lemon juice  
¼ cup mayonnaise  
¼ cup olive oil  
¼ cup sliced scallions  
3 tablespoons chopped fresh tarragon  
3 tablespoons chopped fresh basil  
1 teaspoon sugar  
½ teaspoon salt  
½ teaspoon ground black pepper  
2 cups Dungeness crabmeat  
1 cup cooked shrimp  
1 cup chopped celery  
1 cup chopped arugula (may substitute baby spinach leaves)  
1 lemon, cut into wedges, for serving

## Directions:

1. Bring a large pot of water to a boil. Add pasta and cook until just soft, 8 to 10 minutes. Drain and set aside.
2. In a large bowl, combine lemon juice, mayonnaise, oil, scallions, tarragon, and basil; whisk until smooth. Season with salt and pepper. Add crabmeat, shrimp, celery, and reserved pasta; toss to coat and refrigerate 1 hour for flavors to combine.
3. Add arugula to pasta, toss gently, and serve with lemon wedges.