

Crab Alfredo

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Ingredients

1/2 cup unsalted butter
2 Tbls. cream cheese
1 pt. half and half cream
1/2 – 3/4 cup grated Parmesan cheese
1 tsp. garlic powder
salt and pepper – to taste
4 – 6 crab legs – boiled, shelled
1/2 lb. pasta – prepared as directed

Directions

In a saucepan, melt butter.

Stir in cream cheese until softened.

Add half and half, Parmesan cheese, garlic powder, and salt and pepper; stir well.

Simmer for 15-20 minutes over low heat.

Lightly blot crab meat on paper towel to remove excess water.

Pour alfredo sauce over prepared pasta. Place crab meat on top. Serve.