

# Roasted Asparagus and Crab Sensations® Salad



FEATURED PRODUCTS:

MENU PARTS: Appetizers, Entrees,  
Soup & Salad

## DIRECTIONS

1. Prepare penne according to package directions. Once cooked, toss with 1 teaspoon olive oil and chill.
2. Cut off 1-2 inches of the base of asparagus and discard. Slice asparagus into 2-inch pieces. Toss asparagus and red onion in olive oil. Roast in oven at 450°F until tender, remove and cool.
3. Toast pine nuts in oven until golden.
4. In a mixing bowl, add penne, asparagus, crab, roasted onion, roasted sweet pepper, red chili flakes, sun-dried tomatoes, lemon juice and dressings, lightly toss together.
5. Place on serving dish, garnish with shredded Parmesan, pine nuts and basil.

## INGREDIENTS

1/4	Pound	<u>Jumbo Crab Sensations®</u>
1/2	Pound	Penne Pasta
1	Teaspoon	Olive Oil
1	Bunch	Asparagus
1/2	Cup	Red Onion, Sliced
1	Teaspoon	Red Chili Flakes (Add More If Desired)
1/3	Cup	Sun-Dried Tomatoes, Julienned
1	Each	Sweet Yellow Pepper, Roasted And Sliced
3	Tablespoon	Lemon Juice
	ns	
3/4	Cup	Parmesan Dressing
1/4	Cup	Italian Vinaigrette
2	Tablespoon	Pine Nuts
	ns	
1/4	Cup	Parmesan Cheese, Shredded
1	Sprig	Basil
	To Taste	Salt
	To Taste	Pepper