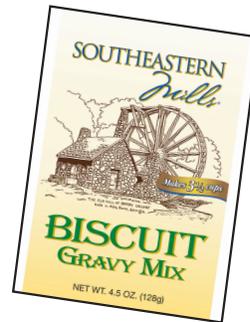




## Creamy Crab Bowtie Pasta

### Shopping List

- |  |   |
|--|---|
| <input type="checkbox"/> Southeastern Mills® Biscuit Gravy Mix (4.5 oz.) | <input type="checkbox"/> Tomato Paste           |
| <input type="checkbox"/> Bowtie Pasta (16 oz.)                           | <input type="checkbox"/> Old Bay® Seasoning     |
| <input type="checkbox"/> Dried Bay Leaf (1)                              | <input type="checkbox"/> Kosher Salt            |
| <input type="checkbox"/> Butter  | <input type="checkbox"/> Lump Crab Meat (1 lb.) |
|  | <input type="checkbox"/> Parmesan Cheese        |



### Directions

Prepare bowtie pasta according to package directions. Drain; set aside. In a medium saucepan, add 2 ½ cups water and 1 dried bay leaf, bring to a boil. In a small bowl, add 1 package of biscuit gravy mix. Gradually stir in ¾ cup cool water, stir until smooth. Pour gravy blend into boiling water and whisk. Add 2 tablespoons butter, 3 tablespoons tomato paste, 1½ teaspoons Old Bay seasoning and ¼ teaspoon Kosher salt. Cook over medium heat until sauce begins to thicken, stirring occasionally. Gently stir in 1 pound rinsed, lump crabmeat; heat thoroughly. Pour over pasta and gently toss to combine. Top with freshly grated Parmesan cheese.

Serves 6-8

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