



UNICO Jaibada (Crab) Enchilada Recipe

INGREDIENTS:

- 1/4 cup extra virgin olive oil
- 3 to 4 large cloves of garlic coarsely chopped
- 1 bell pepper coarsely chopped
- 1 Spanish onion coarsely chopped
- 28 - 30 oz can of tomato sauce
- 28 - 30 oz can of tomato puree
- 1 cup red wine (wine you would drink, not cooking wine)
- 2 Tbsp hot sauce
- 2 Tbsp grated Parmesan cheese
- 1 - 2 lbs. crab meat, fresh or canned
- Fresh crab pieces (pieces if available add to the aesthetic)
- salt & pepper to taste
- 1 lb of spaghetti
- grated Parmesan cheese

DIRECTIONS:

The sofrito “trinity” garlic, peppers and onions are the basis of many Spanish recipes. Place in a food processor and mince.

Place the oil in a pan and turn heat on high. Add sofrito mixture in pan and bring to a simmer. Lower heat and simmer until clarified but not browning.

Add the tomato sauce and puree, wine, hot sauce, salt and pepper. Bring to a simmer and lower heat to reduce for at least one hour and up to three hours, adding water if reducing too much. Add grated Parmesan.

Add the crab. Continue to cook until the crab is heated through. If the crab has released a lot of moisture, you can cook it down more as desired. If you would like your pasta sauce to be a little thinner, you can add back water a little at a time until your desired texture is reached.

Serve the sauce over the spaghetti and top with grated Parmesan cheese. Great with warm Cuban bread.

Enjoy!