

# Recipe of the Week

## Thai Chilli Spanner Crab



*200g Spanner Crab Meat Raw*  
*1 Chilli—Finely Sliced*  
*1 Clove Garlic—Sliced*  
*1 tbsp Ginger*  
*1 tsp Spring Onion—Finely Sliced*  
*1 Shallot—Finely Sliced*  
*6 Basil Leaves*  
*2 tbsp Thai Sweet Chilli Sauce*  
*1 tsp Lime Juice to Taste*  
*2 tbsp Coconut Milk*  
*1 tsp Fish Sauce to Taste*

Heat small amount of olive oil on high heat in pan with sliced garlic. Add crab meat. Toss ingredients cooking quickly. Add ginger, spring onion and sweet chilli sauce. Mix ingredients and add coconut, milk and basil. Season with lime juice and fish sauce. Serve with a sprinkle of fresh chopped chilli and shallot slices.