



Creamy Cajun Salmon Pasta



4 Servings



40 minutes

Ingredients :

- 12oz pasta (penne or fettuccine)
- 1lb fresh salmon fillets skin removed and cubed
- 2 tbsp olive oil
- 2 tbsp butter
- 3 cloves garlic minced
- 1½ tsp Cajun seasoning
- 1 cup heavy cream
- ½ cup chicken or vegetable broth
- ½ cup grated Parmesan cheese
- 1tbsp lemon juice
- Salt and pepper to taste
- Red pepper flakes (optional)
- Fresh parsley for garnish



Instructions :

1. Cook pasta according to package instructions ; drain and set aside .
2. Season salmon with salt , pepper , and Cajun seasoning .
3. Heat olive oil in a pan and sear salmon until just cooked ; remove and set aside .
4. In the same pan , melt butter , add garlic , and sauté briefly .
5. Pour in broth and cream , simmer until slightly thickened .
6. Stir in Parmesan cheese and lemon juice .
7. Add cooked pasta and salmon , tossing gently to coat .
8. Garnish with parsley and serve warm .