



# C r e a m y   C a j u n S a l m o n   P a s t a



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
- 1cup 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 .