



Salmon Pasta Without Cream



4 Servings



30 minutes

Ingredients :

- 12oz pasta
- 1lb fresh salmon fillets skin removed and cubed
- 3 tbsp olive oil
- 4 cloves garlic minced
- ½ cup pasta cooking water (reserved)
- 2 tbsp lemon juice
- 1tsp lemon zest
- ½ tsp red pepper flakes (optional)
- 2 tbsp fresh parsley or dill chopped
- Salt and black pepper to taste



Instructions :

1. Cook pasta in salted water according to package instructions and reserve ½ cup of the cooking water before draining .
2. Heat olive oil in a pan over medium heat and sauté garlic until fragrant .
3. Add salmon pieces , season with salt and pepper , and cook until just flaky .
4. Stir in lemon juice , zest , red pepper flakes , and reserved pasta water to create a light sauce .
5. Toss cooked pasta with the salmon mixture , garnish with fresh herbs , and serve warm .