



Smoked Salmon Pasta



4 Servings



30 minutes

Ingredients :

- 12oz pasta (fettuccine or penne)
- 8 oz smoked salmon sliced
- 2 tbsp olive oil
- 2 tbsp butter
- 3 cloves garlic minced
- 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 dill or parsley chopped



Instructions :

1. Cook pasta according to package instructions until al dente and reserve ½ cup pasta water .
2. Heat olive oil and butter in a pan over medium heat ,then sauté garlic until fragrant .
3. Add cream and broth ,simmer gently ,and stir in Parmesan until smooth .
4. Add smoked salmon ,lemon juice ,salt ,pepper ,and red pepper flakes ,then toss in pasta .
5. Adjust sauce with reserved pasta water if needed and garnish with fresh herbs before serving .