



Creamy Salmon Pasta



4 Servings



35 minutes

Ingredients :

- 12oz pasta
- 1lb fresh salmon fillets skin removed
- 2 tablespoons olive oil
- 3 cloves garlic minced
- 1cup heavy cream
- ½ cup chicken or vegetable broth
- ½ cup grated Parmesan cheese
- 2 tablespoons butter
- 1tablespoon lemon juice
- Fresh dill or parsley chopped
- Salt and pepper to taste
- Red pepper flakes (optional)



Instructions :

1. Cook pasta in salted water until al dente ,then reserve ½ cup pasta water and drain .
2. Season salmon with salt and pepper ,then sear in olive oil until just cooked ;remove and flake .
3. In the same pan ,melt butter ,sauté garlic ,add cream and broth ,and simmer gently .
4. Stir in Parmesan ,lemon juice ,salmon ,and pasta ;loosen with reserved pasta water if needed .