



T u s c a n S a l m o n P a s t a



4 Servings



40 minutes

Ingredients :

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



Instructions :

1. Cook pasta according to package instructions ;reserve ½ cup pasta water .
2. Season salmon with salt and pepper ,then sear in olive oil until cooked through . Remove and flake .
3. In the same pan ,sauté garlic and sun-dried tomatoes in butter .
4. Add cream ,broth ,seasoning ,and Parmesan ;simmer until slightly thickened .
5. Stir in salmon ,pasta ,lemon juice ,and reserved pasta water as needed .
6. Garnish with herbs and serve warm .