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Spinach + Salmon Pasta in a Creamy Parmesan Sauce

Serves 4

Ingredients

1 lb. salmon, skinless
8 oz. uncooked pasta of choice
3 tbsp. butter
1 medium onion chopped
6 oz. baby spinach
1 cup heavy cream
1 cup Parmesan cheese, grated
2 garlic cloves, minced
2 tbsp. parsley, chopped
salt and pepper to taste

Directions:

Cook pasta according to the package instructions. Meanwhile, sauté the onion in butter over medium heat for 4-5 minutes.

Add the salmon and keep cooking for another 5-7 minutes, breaking it into flakes as it cooks.

Add the spinach and cook it for 1-2 minutes, until wilted.

Add the heavy cream, Parmesan, garlic, salt, and pepper. Stir and bring to a gentle simmer.

Add the cooked pasta and chopped parsley. Mix everything together thoroughly.

Garnish with parsley and grated Parmesan. Serve.