



Creamy Smoked Salmon Pasta

Jacob · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

8

Description

This smoked salmon pasta is a lighter version of pasta carbonara. For people who want the flavor but not the bacon, smoked salmon is the perfect substitute.

Ingredients

- 1 (16 ounce) package penne pasta - 6 tablespoons butter - ½ onion
- finely chopped - 2 tablespoons all-purpose flour - 2 teaspoons garlic powder - 2 cups skim milk - ½ cup grated Romano cheese - 1 cup frozen green peas
- thawed and drained - ½ cup canned mushrooms
- drained - 10 ounces smoked salmon
- chopped

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Bring a large pot of lightly salted water to a boil. Add penne and cook
2. stirring occasionally
3. until tender yet firm to the bite
4. about 11 minutes; drain. Melt butter in a large skillet over medium heat. Sauté onion in butter until tender
5. 2 to 3 minutes. Stir flour and garlic powder into onion. Dotdash Meredith Food Studios Gradually stir in milk. Heat to just below boiling point
6. then gradually stir in cheese until sauce is smooth. Stir in peas and mushrooms; cook over low heat until warmed through
7. about 4 minutes. Dotdash Meredith Food Studios Toss in smoked salmon and cook until heated through
8. about 2 minutes. Serve over pasta. Dotdash Meredith Food Studios