

Mediterranean Salmon Pasta Salad

Oscar · 29/09/2024

**Prep Time**

30 mins

Difficult

Medium

Servings

4

Description

This Mediterranean salmon pasta salad with penne tomatoes cucumbers shallot and a lemonpepperdill vinaigrette is quick and easy to make It uses those handy pouches of salmon that are great to have on hand in the pantry for salads like this

Ingredients

— - ½ (16 ounce) package mezze (short) penne pasta - 1 cup sliced and quartered cucumber - 1 cup halved cherry tomatoes - 2 tablespoons minced shallot - 1 (2.6 ounce) pouch wild-caught pink salmon - ¼ cup extra-virgin olive oil - 1 tablespoon white wine vinegar - 1 tablespoon freshly squeezed lemon juice - 1 teaspoon lemon-pepper seasoning - ½ teaspoon Dijon mustard - ½ teaspoon salt - ¼ teaspoon dried dill weed

Instructions

1. 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 10 minutes. Drain
5. rinse in cold water
6. drain well
7. and place in a serving bowl. Top pasta with cucumber
8. tomatoes
9. and shallot. Break up salmon and sprinkle on top. Make vinaigrette: Whisk olive oil
10. vinegar
11. lemon juice
12. lemon-pepper seasoning
13. mustard
14. salt
15. and dill in a small bowl until well combined. Drizzle vinaigrette over the salad and toss gently to combine.