



Cheesy Pasta Alfredo with Salmon

Jacob · 30/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

8

Description

This simple recipe calls for pasta mixed with Alfredo sauce and baked salmon Family members top their own pasta serving with as much Parmesan cheese as they want

Ingredients

- - 1 (16 ounce) jar Alfredo sauce - 1 pound salmon fillets - 1 lemon
- juiced - 1 tablespoon vinegar - 1 teaspoon dried basil - 1 teaspoon dried parsley - 1 (16 ounce) package uncooked rotini pasta - 1 (6 ounce) package shredded Parmesan cheese

Instructions

1. Preheat oven to 400 degrees F (200 degrees C). Heat Alfredo sauce in a medium saucepan over medium heat. Place salmon in a baking dish. Mix the lemon juice and vinegar in a small bowl
2. and pour over the salmon. Season with basil and parsley. Bake salmon 15 minutes in the preheated oven
3. until easily flaked with a fork. Remove from heat
4. and break into bite sized pieces. Bring a large pot of lightly salted water to a boil. Add rotini
5. and cook 8 to 10 minutes or until al dente. Drain
6. and place in a large bowl. Gently toss the salmon
7. pasta
8. and Alfredo sauce together in the large bowl. Serve with the Parmesan cheese.