

Easy Smoked Salmon Pasta

Jacob · 30/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

2

Description

A really quick easy sauce for pasta asciutta dry pasta This smoked salmon pasta recipe is not overloaded with sauce but one that appreciates the simple smokiness of good smoked salmon Serve sprinkled with some Parmesan or garnished with some parsley This is not a creamy thick sauce just one that brings out the simple yet fantastic flavors of smoked salmon

Ingredients

- - 1 (8 ounce) package linguine pasta - 1 tablespoon butter - 1 tablespoon extra-virgin olive oil - 1 shallot
- minced - 3 tablespoons milk - 1 ounce smoked salmon
- cut into small pieces - 1 tablespoon reduced-fat cream cheese

Instructions

1. Fill a large pot with lightly salted water and bring to a rolling boil. Cook linguine in boiling water until cooked through but still firm to the bite
2. about 11 minutes; drain
3. reserving 2 tablespoons pasta water. Melt butter with olive oil in a saucepan over medium-low heat; when mixture begins to bubble
4. add shallots and cook until softened. Stir milk
5. salmon
6. and cream cheese into shallots. Mix in reserved pasta water until incorporated. Transfer salmon mixture to a large serving bowl. Add linguine; toss until evenly combined.