



Roasted Red Pepper Salmon Pasta

Jacob · 30/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

5

Description

Simply an awesome flavor combination of Pacific Northwest and Italian cuisine

Ingredients

- - 1 cup canned roasted red peppers
- drained - 2 cups chicken broth - ? cup grated Parmesan cheese - ½ cup chopped fresh cilantro
- packed - 2 tablespoons cornstarch - 1 tablespoon seeded and chopped jalapeno pepper - 1 teaspoon chopped garlic
- or more to taste - 1 tablespoon chopped fresh cilantro
- or more to taste - 1 tablespoon chopped fresh chives
- or more to taste - 1 (12 ounce) package angel hair pasta - 1 tablespoon olive oil - 5 (4 ounce) fillets boneless salmon fillets

Instructions

1. Preheat outdoor grill for medium heat and lightly oil the grate. Puree roasted red peppers in a food processor; transfer to a cold large skillet. Stir chicken broth
2. Parmesan cheese
3. 1/2 cup cilantro
4. cornstarch
5. jalapeno pepper
6. and garlic into red pepper puree. Bring red pepper mixture to a boil over medium-high heat
7. stirring constantly
8. until thickened
9. about 10 minutes. Keep warm. Bring a large pot of lightly salted water to a boil. Stir angel hair and olive oil into the boiling water
10. stirring occasionally until cooked through but firm to the bite
11. 4 to 5 minutes. Drain. Cook salmon
12. skin side up
13. until skin begins to loosen
14. about 5 minutes. Remove from grill and peel skin. Continue cooking on other side until salmon flakes easily with a fork
15. about 5 minutes. Divide angel hair pasta among 5 warm plates. Nestle a salmon fillet into each pasta portion. Drizzle red pepper sauce around salmon onto pasta. Garnish with 1 tablespoon cilantro and chives.