

CREAMY SMOKED SALMON PASTA

This dish offers a variety of flavors working in harmony to create something uniquely delicious. Our rich, creamy Alfredo sauce generously coats al dente pasta, while the salmon flakes add subtle smokiness. Spinach, tomatoes, and capers layer in a fresh textural contrast and vibrant pops of color. Each bite finishes with the bright, citrusy notes of lemon zest to round out a truly craveable meal.









Ingredients:

- 4 oz. Tavolini® Alfredo Sauce
- 5 oz. Tavolini® Fully Cooked Spaghetti
- 2 oz. White Wine
- 1 oz. Lemon Zest
- 3 oz. Spinach
- 5 oz. Halved Cherry Tomatoes
- 1 oz. Chopped Garlic
- 1 oz. Capers
- 4 oz. Salmon
- Fresh Parsley

Instructions:

1. Grill salmon until internal temperature reaches 145 degrees (may also be pan-fried or poached)
2. In a medium saucepan, sauté the garlic until it is translucent, then add the capers, cherry tomatoes, and spinach.
3. Deglaze the pan with the white wine.
4. Add the Alfredo sauce to the pan and the lemon zest.
5. Lastly, add the fully cooked spaghetti and toss.
6. Plate and add the salmon on top.
7. Garnish with fresh parsley and additional lemon zest.

Product	Description	Code #	Pack Size
 Alfredo Sauce	A blend of real cream, traditional parmesan and Romano cheeses, and real butter blended together for a rich, flavorful sauce. 	0443199	4/4 lb. Pouches
 Spaghetti	Al dente spaghetti pasta.   	0523846	4/5 lb. Pouches

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian