

Creamy Garlic Salmon Penne

with Spinach and Parmesan

20 Minutes









250 g | 500 g





Lemon-Pepper Seasoning



Quick-Cook

Penne

227 g | 454 g

1 tbsp | 2 tbsp



Yellow Onion, chopped 56 g | 113 g



Cream Sauce Spice Blend



1 tbsp | 2 tbsp

1 tbsp | 2 tbsp 4 tbsp | 8 tbsp



Vegetable Broth Concentrate



Cream Cheese 1 2

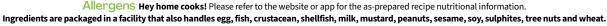


Cheese, shredded ¼ cup | ½ cup



Chili Flakes

1tsp | 1tsp



Cooking utensils | Aluminum foil, baking sheet, colander, large non-stick pan, large pot, measuring cups, measuring spoons, paper towels, whisk



Prep

- · Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Add 10 cups water and 1 tbsp salt to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- · Heat a large non-stick pan over medium-high heat.
- While the pan heats, roughly chop **spinach**.
- Pat salmon dry with paper towels, then season with salt and Lemon-Pepper Seasoning.



Cook salmon

- When the pan is hot, add 1 tbsp (2 tbsp) butter, then swirl until melted.
- Add salmon, skin-side down, Sear until golden-brown, 1-2 min. Transfer to a foillined baking sheet, skin-side down.
- Drizzle remaining melted butter over salmon.
- Broil in the middle of the oven until salmon is cooked through, 4-6 min.**



Cook pasta

- While salmon broils, add penne to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 2-3 min.
- Reserve 1 cup (2 cups) pasta water, then drain and return **penne** to the same pot, off heat.



- Meanwhile, return the same pan (from step 2) to medium.
- Add 1 tbsp (2 tbsp) butter, then onions. Season with salt and pepper. Cook, stirring occasionally, until slightly softened, 1-2 min.
- Add garlic puree and Cream Sauce Spice **Blend**, then stir to coat, 30 sec.
- Add cooking wine. Cook, stirring often, until wine reduces by half, 20-40 sec.



Finish pasta

- Add reserved pasta water, broth concentrate and cream cheese to the pan with **onion mixture**. Cook, whisking often, until sauce comes to a simmer.
- Simmer, stirring often, until cream cheese is combined and sauce thickens slightly, 2-3 min.
- Add penne, spinach and half the Parmesan.
- Cook, stirring often, until sauce coats pasta and spinach wilts, 1-2 min. Season with salt and **pepper**, to taste.



Finish and serve

- · Carefully remove and discard salmon skin, if desired.
- Divide **penne** between bowls. Top with salmon.
- Sprinkle remaining Parmesan and chili flakes over top, if desired.

Measurements (2 tbsp) oil 1 tbsp within steps 2 person