



Velvety Tuscan Salmon

with Fresh Linguine in Cream Sauce

Salmon Special 25 Minutes



-  Salmon Fillets, skin-on
250 g | 500 g
-  Baby Tomatoes
113 g | 227 g
-  Cream
237 ml | 474 ml
-  Baby Spinach
56 g | 113 g
-  Shallot
1 | 2
-  Parmesan Cheese, shredded
¼ cup | ½ cup
-  Zesty Garlic Blend
1 tbsp | 2 tbsp
-  Fresh Linguine
227 g | 454 g
-  Garlic, cloves
2 | 4

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Salt, unsalted butter, pepper, oil

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

Measurements
within steps

1 tbsp	(2 tbsp)	oil
2 person	4 person	Ingredient

1



Prep

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Halve **tomatoes**.
- Roughly chop **spinach**.
- Peel, then cut **shallot** into ¼-inch cubes.
- Peel, then mince or grate **garlic**.
- 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.

2



Prep and roast salmon

- Pat **salmon** dry with paper towels. Sprinkle **Zesty Garlic Blend** over top, then season with **salt** and **pepper**.
- Arrange **salmon** on a lightly oiled, foil-lined baking sheet.
- Bake in the **middle** of the oven until **salmon** is cooked through, 10-12 min.**

3



Make sauce

- Meanwhile, heat a large non-stick pan over medium heat.
- When hot, add **2 tbsp** (4 tbsp) **butter**, then **shallot, garlic** and **tomatoes**. Season with **salt** and **pepper**. Cook, stirring often, until **tomatoes** have softened, 1-2 min.
- Stir in **cream**. Cook, stirring often, until **sauce** has thickened slightly, 4-5 min.

4



Cook pasta

- Meanwhile, add **linguine** to the boiling water. Cook, uncovered, stirring occasionally, until tender, 2-3 min.
- Drain and return **linguine** to the same pot, off heat.

5



Finish and serve

- Add **spinach** to pan with **sauce**. Stir until **spinach** wilts, 1-2 min.
- Add **linguine** to pan with **sauce** and **veggies**. Toss to coat. Season with **salt** and **pepper**.
- Remove skin from salmon, if desired.
- Divide **linguine with cream sauce** between bowls.
- Top with **salmon**.
- Sprinkle **Parmesan** over top.

** Cook to a minimum internal temperature of 70°C/158°F, as size may vary.