



Creamy Salmon Florentine

with Mushroom Sauce and Roasted Tomatoes

Fast and Fresh

20 Minutes



Salmon Fillets,
skin-on
250 g | 500 g



Quick-Cook
Penne
227 g | 454 g



Mushrooms
113 g | 227 g



Baby Tomatoes
113 g | 227 g



Baby Spinach
113 g | 227 g



Yellow Onion,
chopped
56 g | 226 g



Parsley
7 g | 14 g



Parmesan
Cheese, shredded
1/4 cup | 1/2 cup



Cream
113 ml | 237 ml



Cream Cheese
2 | 4



Garlic Spread
2 tbsp | 4 tbsp



Cream Sauce
Spice Blend
1 tbsp | 2 tbsp

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 | Oil, salt, pepper

Cooking utensils | Baking sheet, large non-stick pan, measuring cups, measuring spoons, paper towels, parchment paper

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.
- Cut **tomatoes** in half.
- Thinly slice **mushrooms**.
- Roughly chop **spinach**. (**TIP:** Place spinach in a bowl, then roughly chop using a pair of kitchen shears or scissors!).
- Pick **parsley leaves** from stem.

2



Roast salmon and tomatoes

- Add **tomatoes** and $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil** to one half of a parchment-lined baking sheet. Season with **salt** and **pepper**. Toss to coat.
- Pat **salmon** dry with paper towels. Arrange **salmon** on the other half of the baking sheet. Season with **salt** and **pepper**.
- Spread **half the garlic spread** over **salmon**.
- Roast in the **middle** of the oven until **tomatoes** are tender and **salmon** is cooked through, 8-12 min.**

3



Make sauce

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **remaining garlic spread**, **mushrooms** and **onions**. Season with **salt** and **pepper**. Cook, stirring often, until softened, 4-6 min.
- Sprinkle **Cream Sauce Spice Blend** over top. Stir to coat.
- Add $\frac{3}{4}$ **cup** (1 **cup**) **water**, **cream** and **cream cheese**. Cook, stirring often, until **cream cheese** melts and **sauce** is simmering, 1-2 min.

4



Cook penne

- Add **penne** to the pan. Bring to a simmer over high, then reduce heat to medium. Cook, stirring often, until **penne** softens and **sauce** thickens slightly, 1-3 min.
- Add **spinach** and **Parmesan cheese**. Season with **salt** and **pepper**. Cook, stirring often until **spinach** wilts, 1 min. (**TIP:** For a lighter sauce consistency, add water, 1-2 **tbsp** at a time, if desired.)

5



Finish and serve

- Divide **pasta** between bowls.
- If desired, gently remove and discard salmon skin.
- Top **pasta** with **salmon** and **tomatoes**.
- Sprinkle **parsley leaves** over top.

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