



# Creamy Garlic Salmon Penne

with Spinach and Parmesan

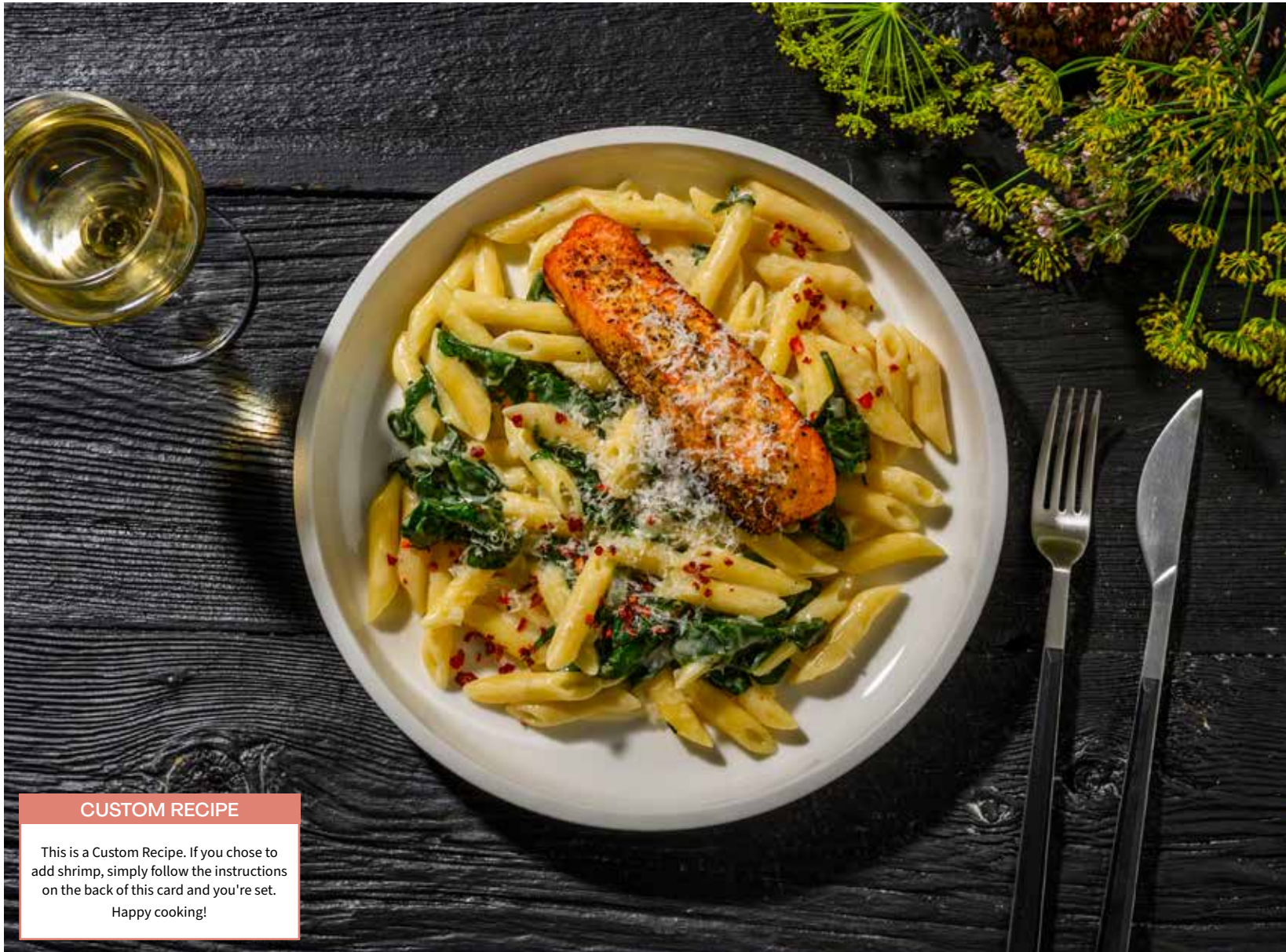
Fresh Pasta

Optional Spice

20-min



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**CUSTOM RECIPE**

This is a Custom Recipe. If you chose to add shrimp, simply follow the instructions on the back of this card and you're set. Happy cooking!



Salmon Fillets, skin-on



Shrimp



Lemon-Pepper Seasoning



Fresh Penne



Cream Cheese



Garlic Puree



Baby Spinach



Parmesan Cheese, shredded



Cooking Wine



Chili Flakes



Onion, chopped



Cream Sauce Spice Blend



Vegetable Broth Concentrate

HELLO PENNE

*This pasta is named for its resemblance to the tip of a fountain pen!*

## Start here

- 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.

**Measurements within steps** **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

## Bust out

Baking sheet, colander, measuring spoons, aluminum foil, measuring cups, whisk, large pot, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Salmon Fillets, skin-on	250 g	500 g
Shrimp	285 g	570 g
Lemon-Pepper Seasoning	1 tbsp	2 tbsp
Fresh Penne	227 g	454 g
Cream Cheese	1	2
Garlic Puree	1 tbsp	2 tbsp
Baby Spinach	56 g	113 g
Parmesan Cheese, shredded	¼ cup	½ cup
Cooking Wine	4 tbsp	8 tbsp
Chili Flakes 🌶️	1 tsp	1 tsp
Onion, chopped	56 g	113 g
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Vegetable Broth Concentrate	1	2
Unsalted Butter*	2 tbsp	4 tbsp
Salt and Pepper*		

\* Pantry items

\*\* Cook salmon to a minimum internal temperature of 70°C/158°F and shrimp to a minimum internal temperature of 74°C/165°F, as size may vary.

## 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.*



### Prep

- 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 foil-lined baking sheet, skin-side down.
- Drizzle **melted butter** over **salmon**.
- Broil in the **middle** of the oven until **salmon** is cooked through, 4-6 min.\*\*

If you've opted to add **shrimp**, using a strainer, drain and rinse, then pat dry with paper towels. Add **shrimp** and ½ **tbsp** (1 **tbsp**) **oil** to a medium bowl. Season with **salt** and **pepper**, then toss to coat. Transfer to a foil-lined baking sheet. Continue to follow the recipe as instructed, broiling the **shrimp** alongside the **salmon**\*\*



### Sauté onions

- 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 **penne** and **spinach** wilts, 1-2 min. Season with **salt** and **pepper**, to taste.



### 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.



### Finish and serve

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

Top **penne** with **shrimp**.

## Dinner Solved!