















Tuscan Salmon and Penne Casserole

with Crisp Parmesan and Roasted Tomato Topping

Casserole Night 40 Minutes



- | | |
|-------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------|
| 
Salmon Fillets, skin-on
250 g 500 g | 
Penne
170 g 340 g |
| 
Leek
1 2 | 
Baby Spinach
113 g 227 g |
| 
Baby Tomatoes
113 g 227 g | 
Cream
237 ml 474 ml |
| 
Garlic Spread
30 g 60 g | 
Parmesan Cheese, shredded
1 cup 2 cups |
| 
Sun-Dried Tomato Pesto
½ cup ½ cup | 
Panko Breadcrumbs
½ cup 1 cup |
| 
Cream Sauce Spice Blend
1 tbsp 2 tbsp | 
Vegetable Stock Powder
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.



1 Cook pasta and salmon

- Before starting, preheat the oven to 475°F.
- Add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.
- Wash and dry all produce.
- Add **penne** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Meanwhile, pat **salmon** dry with paper towels, then season with **salt** and **pepper**.
- Transfer **salmon** to one half of a parchment-lined baking sheet. Spread $\frac{1}{2}$ **tsp garlic spread** over **each piece of salmon**.
- Halve **tomatoes**. Add to the other half of the baking sheet, with $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil** and $\frac{1}{8}$ **tsp** ($\frac{1}{4}$ **tsp**) **sugar**. Season with **salt** and **pepper**. Toss to coat.
- Roast in the **middle** of the oven until **tomatoes** are tender and **salmon** is cooked through, 8-10 min.**



4 Finish sauce

- While **leeks** cook, use 2 forks to gently remove and discard salmon skin. Flake **salmon** into bite-sized pieces.
- Sprinkle **Cream Sauce Spice Blend** over **leeks**. Stir to coat.
- Add **cream**, **sun-dried tomato pesto**, **vegetable stock powder** and **reserved pasta water**. Bring to a simmer over high, 1 min.
- Add **spinach**, stirring until wilted, 30 sec.



2 Prep and toast panko

- Meanwhile, halve **leek** lengthwise, then cut into $\frac{1}{4}$ -inch-thick slices.
- Heat a large non-stick pan over medium-high heat.
- Add **remaining garlic spread**. Swirl the pan until melted, 30 sec.
- Add **panko**. Cook, stirring often, until golden-brown, 2-3 min.
- Transfer **toasted panko** to a small bowl.



5 Assemble and bake casserole

- Remove from heat. Add **sauce mixture** and **half the Parmesan** to pot with **penne**. Season with **pepper**. Stir to combine.
- Spread **half the pasta mixture** into an 8x8-inch baking dish (use 9x13-inch dish for 4 ppl). Top with an even layer of **salmon**. Spread **remaining pasta mixture** over top.
- Sprinkle **panko** and **remaining Parmesan** over top. Top with **tomatoes**.
- Bake in the **bottom** of the oven until **sauce** is bubbly and **topping** is golden, 5-8 min.



3 Start sauce

- Reserve $\frac{2}{3}$ **cup** ($1\frac{1}{3}$ cups) **pasta water**, then drain and return **penne** to the same pot, off heat. Cover with a lid to keep warm.
- Reheat the same pan over medium.
- Add **2 tbsp** (4 **tbsp**) **butter**. Swirl the pan until melted, 30 sec.
- Add **leeks** and $\frac{1}{4}$ **cup** ($\frac{1}{3}$ cup) **water**. Season with **salt** and **pepper**.
- Cook, stirring occasionally, until **leeks** soften and **liquid** is absorbed, 3-5 min.



6 Finish and serve

- Let **salmon and penne casserole** rest for 2-3 min before serving.
- Divide between plates.

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



Issue with your meal? Scan the QR code to share your feedback.