

Tuscan Salmon and Penne Casserole

with Crisp Parmesan and Roasted Tomato Topping

Casserole Night

40 Minutes





Salmon Fillets, skin-on 250 g | 500 g







Leek



1 | 2

113 g | 227 g



Baby Tomatoes 113 g | 227 g



Baby Spinach

237 ml | 474 ml



Garlic Spread 30 g | 60 g



Cheese, shredded 1 cup | 2 cups



Sun-Dried Tomato Pesto ¼ cup | ½ cup



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. Cooking utensils | Baking sheet, measuring spoons, measuring cups, colander, parchment paper, small bowl, large pot, large non-stick pan, 8x8-inch baking dish, paper towels



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 parchmentlined baking sheet. Spread ½ tsp garlic spread over each piece of salmon.
- Halve tomatoes. Add to the other half of the baking sheet, with ½ tbsp (1 tbsp) oil and ½ tsp (¼ 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.**



Prep and toast panko

- Meanwhile, halve leek lengthwise, then cut into ¼-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 goldenbrown, 2-3 min.
- Transfer toasted panko to a small bowl.



Start sauce

- Reserve % cup (1½ 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 ¼ cup (⅓ cup) water. Season with salt and pepper.
- Cook, stirring occasionally, until leeks soften and liquid is absorbed, 3-5 min.



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.



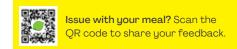
Assemble and bake casserole

- 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 8x8inch 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.



Finish and serve

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



Measurements

within steps

1 tbsp

(2 tbsp)

oil