



JERNEJ KITCHEN

SALMON PASTA WITH ASPARAGUS

Salmon Pasta with Asparagus is a quick and easy 15-minute recipe for creamy salmon pasta. Delicious weeknight dinner for any day of the year.

SERVES	2	PEOPLE
PREPARATION:	5	MINUTES
COOK:	10	MINUTES
TOTAL TIME:	15	MINUTES

SALMON PASTA WITH ASPARAGUS

160 g (5.7 oz) dried pasta (like tagliatelle)

220 g (1/2 pound) fresh asparagus

1 tbsp (20g) unsalted butter

1 tbsp olive oil

2 bio lemon peels

1 clove of garlic

60 g (1/4 cup) frozen peas

120 g (4.2 oz) baked or smoked salmon

3 tbsp (15g) freshly grated parmesan cheese

60 ml (1/4 cup) heavy cream

TOOLS AND EQUIPEMENT

pot for pasta

kitchen knife

cutting board

skillet

colander

COOK THE PASTA

Cook the pasta according to instructions on the package. Don't overcook the pasta, remove it from the heat when it's cooked al dente. Drain the pasta and reserve 120 ml (1/2 cup) of the cooking water.

COOK THE VEGETABLES

Remove the asparagus's wooden ends and cut them diagonally to get 1 - 2 cm (0.5 - 1-inch) large pieces. Place a skillet with butter and olive oil over medium heat. When the butter melts, add the asparagus and lemon peels. Stir and cook for a minute, then add the diced garlic and frozen peas. Continue to cook for 2 -3 minutes, stirring occasionally.

SALMON PASTA WITH ASPARAGUS

Break the [baked salmon](#) into bite-size chunks. If you are using smoked salmon for this recipe, then add it at the end along with the cooked pasta. Add baked salmon and preserved pasta water to the vegetables in the skillet. Cook for a minute or until the sauce comes to a boil, then add the heavy cream, stir to combine, and immediately remove from the heat. Add the freshly grated parmesan cheese and al dente cooked pasta. Remove the lemon peels, toss to combine, and season to taste with salt and pepper. Divide the mixture between two plates and serve.