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Creamy Salmon Alfredo

INGREDIENTS

- 2 Salmon Fillets, Skinless and Boneless
- Salt and Pepper to Taste
- 1 Tablespoon Olive Oil
- 2 Sprigs Fresh Dill
- 2 Tablespoons of Butter
- 2 Cloves of Garlic, Minced
- 12 OZ Fettuccine Noodles
- 1 Cup Heavy Cream
- 1 Cup Parmesan or Romano or Both!

DIRECTIONS

1. **Cook The Pasta** - Bring a large pot of heavily salted water to a boil. Cook pasta until it reaches your desired softness.
2. **Prep Salmon** - While pasta cooks, generously season both salmon fillets with salt and pepper.
3. **Cooking The Salmon** - In a large saucepan over medium-high heat, add 1 tablespoon of olive oil and place the salmon fillets in the pan. When the top side is golden, flip the fillets and place the sprig of fresh dill on top. Add the butter to the pan and baste the salmon until golden on the other side and cooked through. Remove the salmon from the pan and set aside. Break into chunks just before adding to the pasta.
4. **Making The Sauce** - In the same pan, add garlic and sauté for 30 seconds. Pour in heavy cream and add Parmesan, or Romano, or a mix of both. Stir until smooth and melted.

5. **Add Pasta and Salmon** – Add the cooked pasta noodles and toss to coat in the sauce. Then gently fold in the salmon chunks. If the sauce is too thick, add a splash of reserved pasta water to loosen it up until smooth and creamy.

6. **Garnish** – Garnish with extra cheese and a sprinkle of fresh dill. Serve hot!

NOTES

- **Use Freshly Grated Cheese**

Store-bought grated cheese is usually coated in cornstarch to prevent clumping—but that coating can stop your cheese from melting smoothly. Freshly grated is the way to go for that gooey, creamy texture we all love.

- **Reserve Pasta Water**

Pasta water is a total lifesaver when it comes to thick sauces. If your Alfredo turns out a bit too thick, just add a splash of that starchy pasta water to bring it back to smooth, creamy perfection.

- **Remove Salmon Skin**

Salmon skin can be a pain to remove—unless you know this trick. Boil a small pot of water and pour it directly over the salmon skin. It'll shrivel slightly and peel off easily, saving you time and frustration.