

Smoked Salmon Pasta

INGREDIENTS

- 1/4cup olive oil
- 1cup mushroom, sliced
- 2shallots, sliced thinly
- 1garlic clove, minced
- 1pinch cayenne
- 1/3lb smoked salmon, cut into 2-inch pieces
- 1/4cup white wine
- 1cup heavy cream
- 2tablespoons lemon juice
- 1tablespoon lemon zest, grated
- 3tablespoons capers, drained
- 1teaspoon parsley
- 1lb linguine or 1 lb spaghetti
- 1/2cup parmesan cheese, freshly grated
- salt and pepper



DIRECTIONS

1. Cook Pasta as directed. Drain.
2. Meanwhile, in a large skillet, heat oil. Add mushrooms, shallots, garlic and cayenne. Sauté until veggies are tender.
3. Add white wine and bring to boil. Add cream and bring to boil. Let simmer for 3minutes.
4. Add lemon juice, lemon zest and salmon. Bring to boil and let simmer 1 to 2 minutes.
5. Add capers, parsley, salt and pepper. Mix well.
6. Pour salmon mixture onto hot drained pasta. Toss to mix. Add Parmesan and toss well. Let set for 2 minutes as pasta will absorb any extra liquid.
7. Serve.