

PASTA WITH MASCARPONE AND SMOKED SALMON

INGREDIENTS

1 bag (340g) wide egg noodles
550 g Smoked salmon cut into pieces
1 tablespoon olive oil
2 bundles of asparagus, cut into 2.5 cm pieces
3 garlic cloves, finely chopped
1 cup chicken broth
1/2 cup mascarpone cheese → *Add more if needed*
5 ml Provencal herbs

PREPARATION

1. In a large pot of boiling water, cook the noodles until cooked through. Drain and oil lightly. Set aside.
2. In the same pan, brown the smoked salmon for a few minutes. Remove and reserve in a bowl.
3. In the same pan, brown the asparagus for about 2 minutes. Add oil as needed. Add the garlic and continue cooking for 1 minute. Add broth. Bring to a boil and reduce by half or until the asparagus is tender.
4. Add the mascarpone and fine herbs and stir until the mixture is homogeneous.
5. Add noodles and smoked salmon. Mix well.

Recipe adapted from: www.ricardocuisine.com

apainintheback.org

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