

Recipe of the Week

Cheesy Salmon & Spinach Pasta



400g Skinless Salmon Fillets
250g CT Fine Foods Tagliatelle Pasta
100g Cream Cheese
150g Spinach, chopped
10g Fresh Dill, finely chopped
25g Parmesan Cheese, shaved

Preheat oven to 180oC. Season salmon with salt & pepper, wrap in foil and bake for approx 10-15 mins or until just cooked. Put aside to cool, slice.

Cook pasta according to the packet instructions and drain. Add the cream cheese to the saucepan along with the spinach. Cover with lid and cook gently until the spinach has wilted.

Stir in chopped dill and salmon.

Transfer to serving plates and top with parmesan shavings.