

Smoked Salmon Fettuccini Alfredo

Hazel Blue Acres Silvana, WA

1 ½ cups heavy cream

4 Tbsp. butter

½ cup grated parmesan cheese (*reserve 1 Tbsp. for topping*)

½ cup of a mix of fresh basil, chives, thyme & parsley, finely chopped (*reserve 1 Tbsp. for topping*) (If using dried herbs, use about a tablespoon)

1-2 tsp. garlic, chopped

½ tsp. salt (if you're using unsalted butter)

Pepper to taste

4-6 ounces smoked salmon, skin removed and chopped or broken into small pieces – (*reserve 1 Tbsp. for topping*)

1 lb. fettuccine, tortellini, or other pasta

½ tsp. salt

1. Combine cream and butter in large skillet over medium heat and simmer gently until thickened. Do NOT boil.
2. Stir in cheese, herbs, garlic, salt (if using), & pepper.
3. Reduce heat to low and cook 5 minutes or until well blended. Add smoked salmon in the last minute or two. Set aside.
4. Cook pasta in boiling salted water per package directions. **
5. Drain water and transfer pasta to a warm serving bowl.
6. Pour sauce over the pasta and toss together gently.
7. Sprinkle with reserved 1 Tbsp. parmesan, 1 Tbsp. herbs & 1 Tbsp. smoked salmon.

**If you have all ingredients prepared in advance, start boiling the pasta when you start preparing the sauce.