



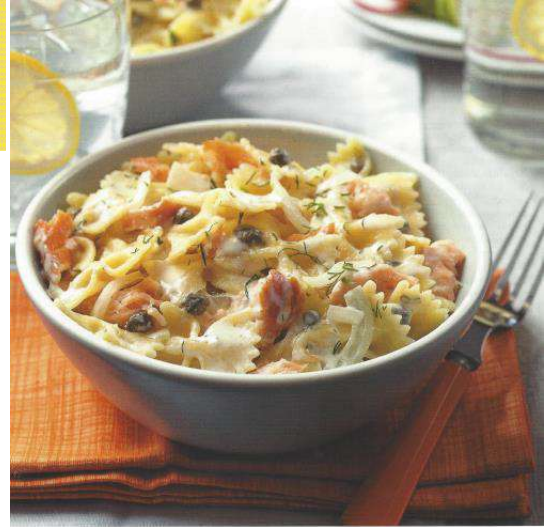
Smoked Salmon Pasta with Capers & Dill

Servings: 4

Preparation Time: 15 minutes

Start to Finish Time: 45 minutes

This is a simple recipe with complex flavors. Farfalle is the correct pasta easily coated with the sauce. The distinct taste of the smoked salmon is toned slightly by the cream sauce. However, the capers perk up the mild sauce.



COOK:

8 ounces pasta, farfalle

SAUTÉ:

1 cup onions, thinly sliced

1 tablespoon olive oil

1 cup heavy cream

2 tablespoons capers

4 ounces smoked salmon, flaked (use 2 forks)

2 tablespoons fresh dill, chopped and blanched

1 teaspoon fresh lemon juice

salt and pepper, to taste

Cook farfalle in a pot of boiling salted water according to package directions; drain.

Sauté onions in oil in a skillet over medium-high heat until softened, 3-5 minutes (cook till tender, not caramelized).

Add cream and capers; cook until liquid is reduced by half (will thicken as it cooks).

Remove skillet from heat.

Stir salmon, dill, lemon juice, and farfalle into cream sauce; season with salt and pepper.

Be careful when seasoning this dish. The smoked salmon and capers are both salty, and you may find that you don't need any extra salt.