

# Creamy canned salmon pasta



4 servings



30 minutes

## INGREDIENTS

Spaghetti

Canned salmon

Tomato pasta

Sundried tomatoes

Capers

Fresh herbs

Parmesan cheese

Onion

Milk

Spices



## DIRECTIONS

1. Sauté finely chopped onion with oil in a large skillet over medium-high heat for 4-5 minutes.
2. Add minced garlic and tomato pasta and sauté for 1 minute stirring constantly.
3. Lower the heat to medium-low and add sundried tomatoes, capers, fresh dill and stir everything together.
4. Add drained canned salmon and mix again.
5. Add milk to the sauce. Add cheese and mix again allowing the cheese to melt.
6. Add the pasta to the and toss everything together.
7. Serve the pasta with an extra sprinkle of parmesan cheese and fresh dill.

