

Tinned salmon pasta bake

★★★★★ 4.3 | 20 ratings



Prepare

Less than 30 mins

Cook

10 to 30 mins

Serve

Serves 4

Dietary

Egg-free

Tinned salmon makes this tasty pasta bake recipe economical as well as easy. Mascarpone and pine nuts are a luxury!

By James Martin

From Housecall

Ingredients

340g/12oz macaroni
1 large can red salmon
handful of basil
250ml/9fl oz passata (sieved tomatoes)
3 tbsp mascarpone
85g/3oz breadcrumbs
140g/5oz fresh mozzarella
30g/1oz pine nuts
30g/1oz butter

To serve

200g/7oz bag mixed salad leaves
virgin olive oil
balsamic vinegar
salt and freshly ground black pepper

Method

1. Preheat the oven 190C/375F/Gas 5.
2. Cook the pasta in plenty of boiling salted water as per instruction.
3. Place the salmon into a bowl, removing any large bones.
4. Tear the basil leaves and combine with the salmon. Add the passata, mascarpone and mozzarella.
5. Drain the pasta and combine with the salmon mixture.
6. Season well and place in an ovenproof dish.
7. Top with dots of butter and sprinkle over breadcrumbs and pinenuts.
8. Place in the oven to colour the top and heat through.
9. Serve with some salad leaves dressed with olive oil, balsamic vingar and seasoning.