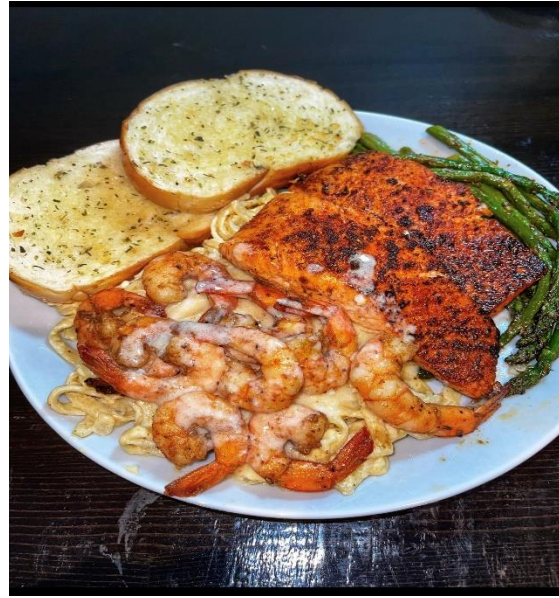


# Blackened Salmon with White Wine Shrimp Pasta



## Ingredients:

Salmon  
Shrimp  
Asparagus  
Parmesan  
Pasta  
Onion  
Bread  
White Wine  
Blackened Seasoning  
Garlic  
Smoked Paprika

Heavy Cream  
Cream Cheese  
Garlic Salt  
Salmon Seasoning  
Old Bay Seasoning  
Salt and Pepper  
Onion Powder  
Lemon  
Cajun Seasoning  
Oil  
Slap Ya Mama

## Let's Get It!

1. Bring pasta water to boil, add pasta
2. In a pot, mix diced onion, butter, garlic, for 4 minutes on a medium heat.
3. Once melted and browned, add cream cheese, heavy whipping cream, and parmesan cheese. Season with Cajun seasoning, salt, pepper, and lemon juice
4. Once pasta has finished boiling, mix with sauce in pot

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5. De-vein shrimp and season it with Old Bay, garlic, and onion powder, smoked paprika, salt, pepper
6. Butter a pan and cook shrimp on medium heat for 5-7 minutes
7. Season Salmon with blackened seasoning, Cajun seasoning, onion powder, garlic salt, pepper, lemon pepper, and salmon seasoning
8. Coat pan in oil then add butter on a medium heat
9. Cook Salmon serve side down for 2-3 minutes then flip and cook for 4-5 minutes
10. Cut bread into serving sizes
11. Melt butter and season it with Italian seasoning, garlic salt, parmesan, and parsley flakes
12. Cover bread in butter and bake for 10 minutes at 375 degrees
13. Cook Asparagus in pan with butter on medium heat for 7 minutes. Season with lemon pepper, salt, pepper, garlic, and onion powder
14. In a sauce pot on medium low, melt butter. Add onion and garlic and cook until lightly brown
15. In a sauce pot on medium low, melt butter. Add onion and garlic and cook until lightly brown
16. After browning, add heavy cream, white wine. Season with garlic salt, pepper, seasoned salt, parmesan cheese
17. Serve and enjoy!