

Easy Hot Smoked Salmon Spaghetti

Serve 2-3pers



INGREDIENTS

- 8 ounces spaghetti (or other) pasta
- Salt
- 1/4 cup pine nuts
- 2 tablespoons extra virgin olive oil
- 1/3 cup chopped shallots (can substitute onions)
- 2 cloves garlic, minced
- 1/3 cup dry white wine (can substitute pasta cooking water with a Tbsp of lemon juice)
- 1/4 cup cream
- 1 tablespoon lemon juice
- 2 tablespoons lemon zest (divided into 1 Tbsp and 1 Tbsp)
- 2 tablespoons chopped fresh parsley or dill
- 4 ounces smoked salmon, cut into bite sized pieces
- Fresh ground black pepper

METHOD

1 Put pasta water on to boil: Heat to boiling a large pot with at least 4 quarts of salted water in it. (2 Tbsp of salt for 4 quarts of water.)

2 Toast the pine nuts: While the water is heating, brown the pine nuts. Put the pine nuts in a single layer in a large skillet. Heat on medium heat, stirring occasionally, until fragrant and lightly browned. Remove pine nuts from pan and set aside.

3 Start cooking the pasta: Once the water is boiling, add the pasta to the pot. Cook uncovered on high heat at a rolling boil. Put the timer on for 8-10 minutes, or whatever your pasta package says is appropriate for al dente (cooked but still a little firm).

Once the pasta is done, and before draining the pasta, scoop out one cup of the pasta cooking liquid and reserve.

4 Prepare the sauce: While the pasta is cooking, prepare the sauce. In a large skillet heat olive oil on medium heat. Add the shallots and garlic, cook for 2 minutes, then add white wine, lemon juice, and 1 Tbsp of lemon zest. Increase the heat and let boil down by half.

If you want a slightly creamy sauce, add the cream and let boil a minute more.

The sauce should be done about the same time the pasta is done. If you get done earlier with it than the pasta, take it off the heat.

5 Add pasta, some pasta cooking liquid, smoked salmon, toasted pine nuts, parsley, zest to sauce: Drain the pasta and add it to the skillet with the sauce. Add back some of the pasta cooking liquid to the pasta if it is a little dry. Add the smoked salmon, toasted pine nuts, parsley, and the remaining lemon zest. Season with freshly ground black pepper.