



100—334 Upper Ganges Road
Salt Spring Island British Columbia Canada V8K 1R7
SEACHANGESEAFOODS.CA



Fettuccine Alfredo with Smoked Sockeye Salmon

Servings: Serves 2

Ingredients:

8 oz fresh fettuccine pasta
1 tbsp butter
2 green onions, sliced thinly on the diagonal
1/2 cup heavy cream (whipping cream)
2 heaping tbsp sour cream
Handful of freshly grated parmesan cheese
113 gram package of SeaChange Smoked Sockeye Salmon, drained, skin removed, and fish flaked into pieces
Squeeze of lemon juice
Salt and pepper to taste

Preparations:

Cook the pasta in a large pot of boiling water. While the pasta cooks, sauté the green onions in butter over medium heat. Add the heavy cream and sour cream and bring to a simmer. Add the smoked salmon and stir gently to heat through. Drain the pasta, reserving about 1/2 cup of the pasta water, and return the pasta to the pot. Pour in the cream sauce and add salt, pepper, and a good handful of freshly grated parmesan cheese. Toss gently with tongs to coat the pasta, adding a splash of the reserved pasta water if necessary to make a thin, silky sauce. Divide the pasta between two bowls and top with more parmesan and a good squeeze of lemon juice.