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## **SeaChange Smoked Salmon Pasta Salad with Salt Spring Island Cheese Company Feta**

**Servings: Makes enough for a crowd (6-8 as a side dish)**

### **Ingredients:**

12 oz dry rotini or other short pasta  
1 cup diced green beans  
1 x 4 oz / 113 g package SeaChange Smoked Sockeye Salmon  
1 cup diced red pepper  
1/2 cup Salt Spring Island Cheese Company St. Jo Feta, crumbled  
1/4 cup pitted Kalamata olives, sliced  
1-2 green onions, thinly sliced  
4-5 large basil leaves, torn, plus a few extra leaves for garnish  
salt and pepper

### **Preparations:**

Bring a large pot of salted water to a boil and add the pasta. Cook according to the package directions until al dente. In the last few seconds of cooking, add the green beans and blanch them until they just turn bright green. Drain the pasta and green beans but do not rinse. Place in a large bowl and while still warm, toss with about half of the creamy garlic dressing (recipe below).

Open the SeaChange Smoked Sockeye Salmon with scissors and pour off the juice. Break the salmon into small pieces and add it to the pasta along with the rest of the ingredients. Toss gently to combine, adding more dressing if necessary to lightly coat the ingredients, and season with salt and pepper to taste (go easy on the salt, as the feta and olives are salty too). Refrigerate the pasta salad for 3-4 hours to let the flavours meld, then garnish with some whole basil leaves before serving.

**Contd.**

## **Creamy Garlic Dressing**

**Servings: Makes about 1 cup**

### **Ingredients:**

1/4 cup mayonnaise  
2 tbsp apple cider vinegar  
1 tbsp lemon juice  
1 tbsp liquid honey  
1 tsp Dijon mustard  
1 clove garlic, minced  
1/2 cup vegetable oil  
salt and pepper

### **Preparations:**

Combine everything but the vegetable oil and salt and pepper in a blender. With the motor running, slowly pour in the vegetable oil in a steady stream, until the dressing thickens and emulsifies. Season to taste with salt and pepper. Excess dressing can be store in the fridge in a jar for about a week – it's excellent on a green salad.