



Complexity level: Easy

Calories level: Middle-calories level

Price estimation: 5 - 10 \$

Ingredients

1 lb
salmon fillets
2 clv
garlic
1
onion (medium)
4 T
olive oil
1/4 t
salt
1/2 T
salt
1 lb
pasta
10 fl oz
cream
1/2 t
ground black pepper
1/2 t
fresh parsley (chopped)

Instructions

1. Wash, skin, debone and dice salmon fillets. Set aside.
2. Peel and chop cloves of garlic.
3. Peel and chop onion.
4. Place 4 tablespoons of olive oil in a large non-stick skillet and heat. When warm, add chopped

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- garlic and cook over medium heat for 1 - 2 minutes or until golden.
5. Add onion and 1/4 teaspoon of salt and cook over medium heat for 10 - 12 minutes more.
 6. Add salmon and sauté for 2 - 3 minutes. Set aside.
 7. Bring a pot of slightly salted water to a boil. Add pasta and cook according package instructions (10 - 12 minutes).
 8. When done drain off the water and set pasta aside.
 9. Mix pasta with the salmon and onion in the pot or in the large skillet.
 10. Add cream and stir for 1 - 2 minutes over low heat.
 11. Add some ground black pepper and chopped fresh parsley.
 12. Serve and enjoy your Spanish salmon pasta recipe with cream. See more [pasta recipes](#) [1] or [fish recipes](#). [2]

Source URL: <https://thespanishcuisine.com/recipes/Spanish-salmon-pasta-with-cream>

Links

[1] <https://thespanishcuisine.com/recipes/pasta>

[2] <https://thespanishcuisine.com/recipes/fish>