



Bucatini Pasta with Salmon

Ingredients:

1/2 lb. Bucatini Pasta

2 Med. Tomatoes (diced)

1 Med. Salmon Fillet (grilled)

4 oz. Asparagus Tips

2 oz. Italian Parsley

2 oz. Yellow Onions (chopped)

4 oz. Olive Oil

Preparation:

In a pot of boiling water, cook pasta for 7-8 minutes. Remove pasta from water.

In a sauce pan, heat olive oil and sauté asparagus and onions. Add tomatoes to sauce pan along with 2 oz. of pasta water and simmer.

Add salmon and a little more pasta water and cook 2-3 minutes.

Add pasta and serve.

(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)

