

# PENNE WITH SMOKED SALMON & MASCARPONE

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COOK TIME: 15mins

SERVES: 2

CALORIES: 548 kcal (PER SERVING)

## INGREDIENTS

200 g/7 oz penne

150 g/5 oz smoked salmon, cut into strips

200 g/7 oz mascarpone

80 g/3 oz semi-dried tomatoes, drained, oil reserved

100 g/4 oz spinach

3 garlic cloves, minced

1 shallot, finely diced

3 tbsp oil from the sun-dried tomatoes

1 tbsp lemon juice

1/2 tsp each: ground cumin, crushed chili flakes, oregano, salt, black pepper

1/4 tsp grated nutmeg

4 tbsp pine nuts

chopped chives, for serving (optional)

## DIRECTIONS

Boil the pasta in salted water until al dente. Drain, reserving 1/2 cup of the cooking water.

In a large skillet, heat 1 tbsp oil over medium low heat. Add pine nuts, toast until golden, 1-2 minutes. Remove from skillet, leaving the toasted oil in the pan.

Add 2 tbsp oil to the skillet, garlic and shallot. Sauté until fragrant, 2 minutes. Add cumin, nutmeg, chili flakes, oregano, salt and pepper. Cook for 1 minute.

Stir in spinach, cook until slightly wilted, for 1 minute. Add sun-dried tomatoes, cook for 2 minutes.

Now add lemon juice, smoked salmon and mascarpone, gently stir until just combined. Toss with pasta and add 1/4 cup pasta cooking water. Remove from heat.

Serve immediately with chopped chives, toasted pine nuts and some extra chili flakes. Enjoy!

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.