



Tagliatelle al Salmone (Tagliatelle with a Smoked Salmon Cream Sauce)

Adapted from Diane Seed

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1 lb. Tagliatelle

2 Tbs. unsalted butter

1/2 small onion, coarsely chopped

4-5 oz. smoked salmon (half coarsely chopped, the other half cut into strips and reserved for garnish)

7 fl. oz. heavy cream

Fresh cracked black pepper, to taste

A handful of flat leaf Italian parsley, coarsely chopped (optional; this is my personal spin to this dish and gives it an extra fresh pop).

Fill a large pot with water, add a healthy handful of salt (make it like the sea!) and cook pasta according to package directions.

While the water is boiling and pasta is cooking, melt the butter in a medium sized saucepan over a low flame. Add the onions and cook until softened (but not browned). Add half of the smoked salmon, roughly chopped and add the cream. Cook until salmon and cream are warmed through.

Pour the salmon mixture into a food processor and combine until smooth.

Drain the cooked pasta and add to a large serving bowl. Add the salmon sauce, salmon strips, chopped parsley and black pepper. Toss gently and serve immediately. Now wasn't that easy?

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