



Salmon with Asparagus and Pasta

Ingredients:

6 Asparagus spears

8 oz. Orecchiette

1 Lemon

¼ lb. Grilled Salmon

3 oz. Olive Oil

Preparation:

Cook pasta and set aside.

Heat olive oil in sauce pan. Cut asparagus into one-inch pieces and add to pan. Cook 1-2 minutes. Add juice from ½ lemon and a little pasta water.

Add pasta and salmon to pan and slowly cook. Add a little more pasta water and cook slow on low heat for 3-5 minutes.

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

