

Creamy Salmon Angel Hair Pasta with Canned Salmon

Indulge in a creamy and luxurious salmon angel hair pasta, featuring tender flakes of canned salmon tossed in a rich and velvety sauce, creating a decadent and satisfying dish.

INGREDIENTS

- 1 package (4.8 oz) PASTA RONI® Angel Hair Pasta & Herbs
- 1 ½ cups water
- 2 tbsp margarine, butter or spread with no trans fat
- 2/3 cup milk
- 1 cup frozen peas
- 1/8 tsp ground black pepper
- 1 tbsp lemon juice
- 1 can (6 oz) salmon, drained, broken into chunks
- 1 tsp lemon zest
- 1/4 cup chopped onion

HOW TO MAKE

DIRECTIONS

In a large saucepan, bring just to a boil: 1 ½ cups water, 2/3 cup milk and 2 tbsp margarine. Reduce heat to medium.

Slowly stir in pasta, Special Seasonings, peas, onion and pepper. Separate pasta with fork, if needed. Return to a boil. Boil uncovered 4 to 5 minutes or until pasta is tender, stirring frequently. Add salmon; cook and gently stir until heated through.

Sauce will be thin. Stir in lemon juice and zest. Let stand 3 to 5 to minutes to thicken.



PREP
TIME
10min



COOK
TIME
15min



SERVES
3

PRODUCT

