



Salmon Pasta



3-4 servings



30 minutes

Ingredients

400-500g salmon
250g spaghetti
cooking cream
chives
lemon
arugula
salt
black pepper

Instructions

1. Put the salmon in an oven dish and season it with salt and black pepper
2. Grate the lemon zest and add it on top of the salmon. Save the lemon juice to the end
3. Cook the spaghetti according to instructions
4. Set the oven to 200°C and cook the salmon for 10 minutes
5. Add the cream in the oven dish and cook an additional 10 minutes
6. Chop the chives into small bits
7. After the salmon and pasta are ready, pour the juices from the lemon in the oven dish and add the chopped chives
8. Add the spaghetti and mix everything together
9. Toss the arugula on top

Notes