

# 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

