

# Garden Fresh Canned Salmon

Indulge in the garden-fresh flavors of canned salmon, a versatile recipe featuring succulent salmon enhanced with vibrant herbs and spices for a nutritious and flavorful meal.

## INGREDIENTS

**1 package (5.1 oz)** PASTA RONI® Parmesan Cheese

**1 ½ cups** water

**2 tbsp** margarine, butter or spread with no trans fat

**1 cup** 1-inch asparagus pieces or small broccoli flowerets

**1/4 cup** green onion slices

**1** medium summer squash or zucchini, cut into 3/4-inch pieces

**1 can (6 oz)** salmon, drained and broken into chunks

**1 tsp** Dijon mustard

**2/3 cup** milk

**1 tbsp** chopped fresh basil (optional)

## HOW TO MAKE

### DIRECTIONS

In a medium 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, asparagus, squash and onions. Separate pasta with a fork, if needed. Return to a boil. Boil uncovered 4 to 5 minutes or until pasta is tender, stirring frequently. Add salmon and mustard; cook and stir until heated through.

Sauce will be thin. Let stand 5 minutes to thicken. Stir in basil before serving, if desired.



PREP  
TIME

5min



COOK  
TIME

15min



SERVES

4

## PRODUCT

