

Garden Fresh Cooked Salmon

Delight in the freshness of garden-fresh cooked salmon, showcasing succulent salmon fillets infused with vibrant herbs and spices for a nutritious and flavorful dining experience.

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

¼ cup green onion slices

1 medium summer squash or zucchini, cut into ¾-inch pieces

6 oz cooked salmon, broken into chunks

1 tsp Dijon mustard

⅔ cup milk

1 tbsp chopped fresh basil (optional)

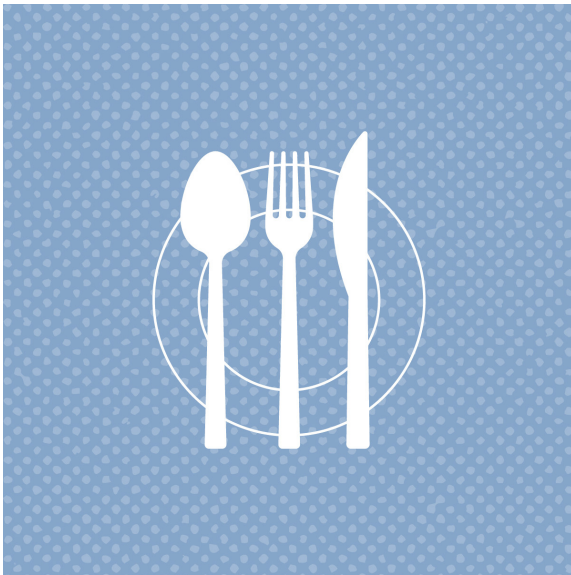
HOW TO MAKE

DIRECTIONS

In a medium saucepan, bring just to a boil: 1 ½ cups water, ⅔ 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

5 min



COOK
TIME

15 min



SERVES

4

PRODUCT

