



## Simple Salmon Pasta

### Ingredients

- 1 pound fresh salmon
- 1 small package of basil (chopped roughly)
- 2 cloves garlic chopped very fine
- 1 zucchini
- 1 tablespoon olive oil
- 1 8 ounce package of angel hair (or spaghetti...or linguini...any thin pasta)
- 1 ½ teaspoons dried oregano
- Ground pepper to taste
- Ground salt to taste
- ½ stick of butter
- 2 ¼ cup cream

### Preparation

- **Step 1:** Prepare salmon using the “Balsamic Glazed Salmon” recipe
- **Step 2:** Heat a large skillet until it’s very hot at med- high heat
- **Step 3:** Wash and slice zucchini, and prepare the pasta according to package directions, drain and set aside.
- **Step 4:** Add half stick of butter, zucchini, cream and garlic to hot pan and cook until zucchini are tender
- **Step 5:** Break up the salmon in bite size pieces and add in the salmon, the cream and the pasta to the pan with the zucchini.
- **Step 6:** The pasta is ready to plate, when you plate the pasta spoon some of the zucchini and zucchini, and basil on top of the pasta. Then add salt and pepper to taste and possibly a twist of lime and sprinkle parmesan cheese on top.