

Salmon & Green Pesto Penne Pasta



QUICK, EASY AND VERY TASTY!

Ingredients:

- 1 pound salmon fillet
- 1-2 teaspoons olive oil
- 1 teaspoon lemon juice from 1/2 lemon
- Salt and black pepper to taste
- 1 pound penne or any other pasta shape you enjoy
- 1 cup pesto jarred or homemade
- 1/2 cup grated Parmesan cheese

Instructions

- Preheat oven to 400 degrees F and place the salmon fillet on a foil-lined, rimmed baking sheet. Drizzle it with the olive oil and lemon juice, then sprinkle it lightly with salt and black pepper. Roast salmon for 12-14 minutes. For a slightly crispy top, move the baking sheet to the top rack and turn the oven to broil for the last 1-2 minutes of cooking time, but watch it closely. Remove salmon when done and set aside.
- While salmon cooks, bring a large pot of well-salted water to a boil. Cook pasta to al dente according to package directions. Reserve a bit of the pasta water in case you want it to loosen the sauce, then drain.
- Return drained pasta to the pot and add pesto, Parmesan, and a pinch of black pepper. Stir well to combine. If you prefer a looser sauce, stir in reserved pasta water a splash at a time until it reaches your desired consistency. Taste and adjust seasoning as desired (you may want to add a pinch of salt or a squeeze of lemon juice, for example.)
- Using a fork, break up the cooked salmon into bite-sized pieces. Either mix into the pasta in the pot, or serve the pasta and top with salmon separately. Enjoy!