



Creamy Smoked Salmon Gluten Free-Fettuccine

with Spinach & Capers



40min



2 Servings

Smoked salmon isn't just for brunch. Here we combine it with a creamy Parmesan sauce and fresh baby spinach for a refreshing and elegant pasta dish. We wilt the spinach by simply draining the pasta directly on top of it! Briny capers and fresh lemon juice lighten up the rich sauce and garlicky breadcrumbs top it all off for a buttery crunch!

What we send

- 3 oz baby spinach
- 9 oz gluten free fettuccine ³
- 1 yellow onion
- 1 lemon
- $\frac{3}{4}$ oz Parmesan ⁷
- 3 oz pkg smoked salmon ⁴
- garlic
- 2 (1 oz) cream cheese ⁷
- 1 oz capers ¹⁷
- $\frac{1}{2}$ oz fried onions ⁶

What you need

- kosher salt & ground pepper
- olive oil
- butter ⁷

Tools

- colander
- large saucepan
- microplane or grater
- medium nonstick skillet

Allergens

Egg (3), Fish (4), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 880kcal, Fat 52g, Carbs 77g, Protein 25g



1. Cook pasta

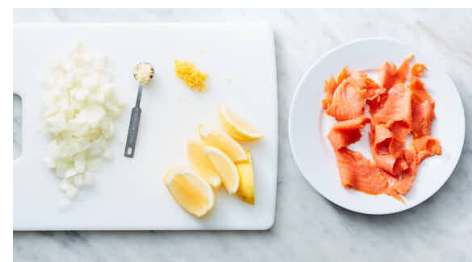
Place **spinach** in a colander. Bring a large saucepan of **salted water** to a boil.

Add **pasta** to boiling water and cook, stirring occasionally to prevent sticking, until al dente, about 12 minutes. Reserve **$\frac{3}{4}$ cup cooking water**, then drain pasta over **spinach** in colander to wilt slightly. Transfer pasta and spinach to same pot and cover to keep warm off heat.



4. Finish sauce

To the same skillet, add **reserved cooking water**, **all of the cream cheese**, **2 tablespoons butter**, and **1 tablespoon capers**. Cook, stirring, until butter and cream cheese melt. Gradually stir in **Parmesan**. Stir in **lemon zest** and squeeze **1 lemon wedge** into sauce.



2. Prep ingredients

Finely chop **half of the onion** (save rest for own use). Finely grate **half of the lemon zest**; cut **lemon** into wedges. Finely grate **Parmesan**. Tear **smoked salmon** into 2-inch pieces. Finely chop **$\frac{1}{2}$ teaspoon garlic**.



5. Finish pasta

Add **pasta and spinach** to **sauce** and toss to coat. Remove from heat. Stir in **smoked salmon**. Season to taste with **salt** and **pepper**.



3. Start sauce

In a medium nonstick skillet, heat **1 tablespoon oil** over medium. Add **chopped onions** and cook, stirring, until translucent and browned in spots, 7-9 minutes. Add **garlic**; cook, stirring, 30 seconds.



6. Finish & serve

Serve **pasta** with **fried onions** sprinkled over top and **remaining lemon wedges** on the side for squeezing over. Enjoy!