



Creamy Smoked Salmon Parmesan Penne

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
- 6 oz penne ¹
- 1 yellow onion
- 1 lemon
- ¾ oz Parmesan ⁷
- 3 oz pkg smoked salmon ⁴
- 1 oz panko ¹
- 2 (1 oz) cream cheese ⁷
- 1 oz capers ¹²

What you need

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

Tools

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

Allergens

Wheat (1), Fish (4), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 840kcal, Fat 46g, Carbs 82g, Protein 28g



1. Cook pasta

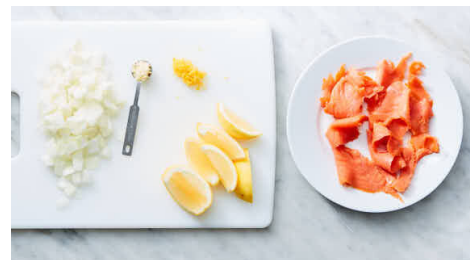
Place **spinach** in a colander. Bring a large saucepan of **salted water** to a boil.

Add **pasta** to boiling water and cook, stirring occasionally to prevent sticking, until al dente, about 8 minutes. Reserve **¾ 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. Build sauce

To the same skillet, heat **1 tablespoon oil** over medium. Add **chopped onions** and cook, stirring, until translucent and browned in spots, 7-9 minutes. 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**. 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 **½ 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. Toast breadcrumbs

In a medium nonstick skillet, heat **1 tablespoon each of oil and butter** over medium-high. Add **panko** and **chopped garlic**; cook, stirring occasionally, until lightly browned and toasted, 2-3 minutes. Transfer to a small bowl and season with **salt** and **pepper**; stir in **lemon zest** and set aside until step 6. Wipe out skillet.



6. Finish & serve

Serve **pasta** with **garlicky bread crumbs** sprinkled over top and **remaining lemon wedges** on the side for squeezing over. Enjoy!