

PASTA WITH SMOKED SALMON, VODKA & DILL

Yield

6 servings

Ingredients

¼ cup	butter	50 mL
1 ½ cups	whipping cream	375 mL
2 Tbsp	vodka	30 mL
8 oz	smoked salmon	250 g
	salt to taste	
	pepper to taste	
2 Tbsp	chopped fresh dill	30 mL
¾ lb	fettuccine	375 g
½ cup	grated parmesan cheese	125 mL

Directions

Melt butter in large deep frying pan. Add cream and gently bring to a boil. Add vodka, reduce heat and simmer for 3-4 min or until sauce thickens slightly. Add smoked salmon, salt, pepper and dill. Remove from heat. Cook fettuccine until tender, drain well. Reheat sauce; add pasta and toss gently over low heat until sauce is thick and creamy. Sprinkle with Parmesan if desired.

Nutrient Content

Per Serving: Energy: 579.9 Kcal · Carbohydrate: 49.0 g · Protein: 20.7 g · Fat (Total): 32.2 g · Calcium: 182.8 mg