

# Creamy Salmon Pasta

Printed from Salmon Recipes at <http://www.salmonrecipes.us/>

## Ingredients:

4 oz smoked salmon, shredded  
2 tablespoons of olive oil.  
1 can evaporated milk  
2 tablespoons of lemon juice  
3/4 sliced leek  
1 clove garlic, minced  
4 tsp flour  
1/4 c fresh dill, chopped  
1 tsp lemon rind  
12 oz dry pasta

## Directions:

1. In large saucepan heat up olive oil, and saute leek and garlic over low heat for 10 minutes or until the leek is very soft.
2. Increase heat to medium and slowly whisk in flour. Slowly add milk, whisking constantly to create a smooth mixture. Cook for about 5 minutes or until thickened, stirring continuously.
3. Add flaked salmon to saucepan, along with dill, lemon juice and lemon rind. Cook an additional 5 minutes, and remove from heat. Set aside.
4. Cook pasta according to directions on package and drain.
5. Toss pasta with salmon cream sauce, and serve immediately.