Salmon Pasta Salad

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A simple pasta salad recipe perfect for picnics or summer dinners. Flaked, smoked salmon, al-dente pasta, and crisp summer vegetables are combined with a zesty lemon juice dressing, chilled, and served over crisp lettuce. Whip up a batch ahead of time and chill until it's time to serve; everyone will love this simple dish!

Ingredients:

8 oz spiral pasta, cooked and drained
2 c. smoked salmon, flaked
1 ½ c. cherry tomatoes, quartered
1 medium cucumber, quartered and sliced
1 medium onion, sliced
½ c. olive oil
1/3 c. fresh lemon juice
1 garlic clove, minced
¾ tsp salt
½ tsp pepper

1 large head iceberg lettuce, washed and torn into bite-sized pieces

Directions:

- 1. In small bowl combine olive oil, lemon juice, dill, garlic, salt and pepper. Mix well.
- 2. In large bowl combine pasta and prepared dressing. Toss to coat. Add salmon, tomatoes, cucumber, and onions, tossing to combine all ingredients. Transfer to airtight container and chill 2-4 hours.
- 3. Serve cold, over lettuce if desired.

Author: Catherine Herzog