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**BAKED SALMON WITH
PORTOBELLO PASTA**



Level: Intermediate

Yield: 2 Servings

Time to Plate: 30 Minutes

Prep Time: 10 Minutes

Cook Time: 20 Minutes

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Baked Salmon with Portobello Pasta

INGREDIENTS:

2 5 ounce salmon fillets	3 Tablespoons olive oil, divided
2 cloves garlic	3 Tablespoons balsamic vinegar
1 Portobello mushroom cap	Salt and pepper, to taste
1 roasted red pepper	Paprika
½ red onion	1/3 package linguine
2 handfuls arugula	

PREPARATION:

1. Set pasta water to boil. Preheat oven to 450 degrees. Wash all produce. Thinly slice the red onion, portobello mushroom and roasted red pepper. Mince garlic cloves.
2. In a non-stick oven safe skillet, brush pan with 1 Tablespoon olive oil. Place salmon skin side down. Sprinkle with salt, pepper and paprika. Place in oven to bake for 10-12 minutes depending on thickness and your preference on temperature.
3. When pasta water has come to a rapid boil, cook pasta per box instructions.
4. In a large non-stick skillet, heat remaining 2 Tablespoons of olive oil over medium heat. Sauté red onion and garlic until softened, about 5 minutes. Season with salt and pepper.
5. Add sliced portobello mushroom and cook for an additional 2-3 minutes. Reduce heat to low-medium and add the roasted red pepper, 3 Tablespoons of balsamic vinegar and salt and pepper. Cook for 3 minutes to reduce the vinegar slightly.
6. When pasta is done, reserve about ½ cup of pasta water in case your vegetable sauté is too dry. Add cooked pasta and 2 handfuls or arugula to the large pan with your vegetables. Leave heat on low-medium and incorporate pasta and arugula with vegetables. Add pasta water slowly if your pasta is too dry.
7. Remove salmon from the oven when done- serve alongside pasta. Enjoy!

Note: You can easily make this recipe for more by adding additional salmon fillets and slightly increasing the pasta.

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