

Recipe from *Debbie Macomber's Table*

Garlic Salmon Pasta in a Spicy Cream Sauce

The Pacific Northwest is famous for its salmon. Our grandson Isaiah is the salmon lover in our family. He has been known to catch his own. This dish of pasta and salmon in a creamy cheesy sauce puts a new spin on an old favorite.

Serves 4 to 6

8 ounces fettucine noodles

8 ounces salmon fillet

1/8 teaspoon salt

1/8 teaspoon black pepper

2 tablespoons vegetable or olive oil

2 tablespoons butter

1 tablespoon minced garlic

1/8 teaspoon crushed red pepper flakes

1 ½ cups half-and-half

1 ½ cups finely grated Parmesan cheese

2 teaspoons paprika

¼ teaspoon salt

1/3 cup chopped fresh parsley

Cook the fettucine according to the package directions to al dente. Drain and set aside.

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Season the flesh side of the salmon fillet with the salt and pepper.

In a 12-inch skillet, heat the oil over medium-high heat until shimmering. Place salmon fillet in the pan, skin-side down, and cook for 5 minutes. Flip the salmon over and cook for 1 more minute, until the fish just turns opaque all the way through. Remove the salmon to a plate and remove the skin. Cut the salmon into bite-sized cubes.

In the same pan, melt the butter over medium heat. Add the garlic and red pepper flakes and cook for 1 minute, or until the garlic is fragrant. Whisk in the half-and-half and bring to a simmer, whisking constantly. Add the cheese, paprika, and salt and whisk until the cheese is melted. Add the fettucine to the pan and toss with the sauce. Add the salmon cubes and toss until coated with the sauce and heated through. Add the parsley, toss the pasta 2 or 3 times, and serve immediately.