

# Creamy Salmon Pasta Bake



SERVES 4



PREP TIME 10 mins



COOKING TIME 25-30 mins

## Ingredients

- 1 tbsp *Carla's Persillade Blend*
- 350g large pasta shells (conchiglioni is a good choice)
- 20g butter
- 4 spring onions, finely chopped
- 150ml single cream
- 4 tbsp half-fat crème fraîche
- 2 hot-smoked salmon fillets, flaked
- 150g frozen peas, defrosted
- 100g tenderstem broccoli, chopped into 5cm lengths
- Finely grated zest of 1 lemon, plus wedges to serve
- 50g finely grated parmesan

## Instructions

- Heat the oven to 180 degrees fan, gas 6. Cook the pasta in a pan of salted water for 2 minutes less than the pack instructions, then drain, reserving a cup of the cooking water.
- When the pasta is almost done, heat the butter in an ovenproof casserole dish over a medium heat on the hob and cook the spring onions for 1-2 minutes.
- Add the drained pasta, single cream, crème fraîche and about half the reserved cooking water, then cook, stirring constantly, for 1-2 minutes until the sauce starts to thicken nicely.
- Add the remaining ingredients, along with enough of the cooking water to make a light sauce, and stir well to coat the pasta. Season well.
- Then bake in the oven for 15-20 minutes until golden and bubbling. Scatter with a little more Persillade for garnish and serve with lemon wedges and a salad.

Carla's product used in this recipe: [French Persillade Blend](#)

[www.carlasfoods.co.uk](http://www.carlasfoods.co.uk)

Carla's