

Salmon and Creamed Spinach Fettuccini

By Country Living

Ingredients:

Kosher salt and freshly ground black pepper
1(10-ounce) package frozen boil-in-bag cream of spinach
12 oz. fettuccini
1/3 c. heavy cream
1 (4-ounce) can salmon, broken into chunks
2 tbsp. capers, drained
1 tsp. lemon zest
1/3 c. chopped fresh flat-leaf parsley, plus more for garnish
2 tbsp. sun-dried tomatoes, chopped

Directions:

Bring a large pot of salted water to a boil. Cook boil-in-bag creamed spinach according to package directions; remove bag to a plate. Add fettuccini, and cook according to package directions. Drain, reserving 1 cup pasta water.

Turn off stove and return pot to stovetop. Add creamed spinach (discard bag) and heavy cream and stir to combine. Add fettuccini and stir, adding reserved pasta water 2 tablespoons at a time, if necessary, until spinach sauce fully coats pasta.

Stir in salmon, capers, lemon zest, parsley, and sun-dried tomatoes. Season with salt and pepper. Serve garnished with additional parsley.