



Creamy Salmon Pasta

Ingredients

- 8 oz long pasta of choice
- 3-4 6-oz skinless salmon fillets, cut into 1" cubes
- Kosher salt and fresh ground pepper to taste
- 1/2 cup [Fustini's Medium SELECT olive oil, divided](#)
- 1/2 red onion, diced
- 1/2 cup almond flour
- 2 tablespoons [Fustini's Champagne vinegar](#)
- 1/2 cup vegetable stock
- 1 1/2 cups unsweetened almond milk
- 2 teaspoons garlic powder
- chopped parsley for garnish

Directions

Step 1.

Bring a large pot of salted water to a boil. Cook pasta according to package directions. Reserve 1-2 cups of pasta water when done cooking.

Step 2.

Heat a large skillet over medium heat. Season salmon with salt, pepper and drizzle lightly with olive oil. When the pan is hot, add salmon cubes and cook for 3-4 minutes on each side, undisturbed so that a hard sear is formed. Turn salmon over and continue cooking 2-3 minutes on other side until golden. Remove salmon from pan.

Step 3.

Add more olive oil to the pan and onion. Cook until soft and translucent. Whisk in almond flour and whisk continually for 2 minutes. Add vinegar, stock and almond milk to the mixture while continually whisking. Be sure to break up clumps of almond flour. Simmer for 2 minutes until thickened. Add pasta to the pan, you may need to add more stock or pasta water until the desired creamy consistency is achieved and pasta is coated thoroughly.

Step 4.

Serve with salmon on top or mixed into the pasta. Top with parsley for garnish.