



Salmon Noodle Casserole

Ingredients

- 3/4 pound cavatappi or other short cut pasta
- Kosher salt and freshly ground pepper
- 1 1/2 cups frozen peas
- 3 tablespoons [Fustini's Gremolata olive oil](#)
- 1/4 cup all-purpose flour
- 3 cups whole milk
- 3/4 pounds salmon, skinned and cut into 1-inch pieces
- 1 teaspoon finely grated lemon zest, plus lemon wedges for serving
- 1/2 cup chopped scallions, plus more for garnish
- 1/2 cup fresh dill, chopped, plus more for garnish
- toasted bread crumbs for serving (optional)

Sharon's Hint

A great substitution would be Meyer Lemon olive oil. Adapted from marthastewart.com

Directions

Step 1.

Step 2.

Heat olive oil in a 2 1/2 qt Dutch oven (or oven-safe pan) over medium-high. Add flour; cook, stirring, for 1 minute. Whisk in milk. Gently simmer, stirring constantly, until slightly thickened, about 7 minutes. Combine pasta mixture, milk sauce, salmon, lemon zest, scallions, dill, and reserved pasta water in a bowl. Season with salt and pepper.

Step 3.

Cover with parchment-lined foil; bake until salmon is just opaque, 20 to 25 minutes. Serve, with lemon wedges, more scallions and dill, and breadcrumbs.