



Garlic Pesto Salmon



Prep Time: 15 minutes
Cook Time: 10 minutes
Total Time: 25 minutes
Servings: 6

Ingredients:

2 grilled salmon steaks
1 lb. spaghetti pasta
1 jar **Garlic Festival Garlic Pesto**
1 cup heavy cream
1 cup sour cream
1/2 cup grated Parmesan cheese

Directions:

- 1) Remove skin and bones from salmon and gently break into large pieces
- 2) Bring water to boil in a large kettle
- 3) Add the pasta and stir
- 4) When you've added the pasta to the water, whisk together the cream, sour cream and **Garlic Festival Garlic Pesto** in a large saucepan.
- 5) Stir in salmon pieces and continue heating; mixture will start to simmer.
- 6) Drain the Pasta when cooked and add to the salmon mixture with half of the cheese.
- 7) Return to heat, cook and toss mixture with tongs until spaghetti is coated and mixture is thoroughly heated. Serve with remaining Parmesan Cheese.

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