



Fettuccine with Salmon, Asparagus and Lemon Herb Goat Cheese

Makes 4 portions

Ingredients:

1 lb.	Fettuccine Pasta
2 oz.	Olive Oil
3 Tbsp.	Butter
1 lb.	Salmon – cut into ½" pieces
6 cloves	Garlic – minced
1 each	Shallot – minced
3 oz.	Smoked Salmon - julienne
4 oz.	White Wine
4 oz.	Fresh Lemon Juice
1 Tbsp.	Lemon Zest
3 oz.	Yogurt – Plain
4 oz.	Herbed Goat Cheese
2 oz.	Heavy Cream
1 Tbsp.	Capers
8 oz.	Asparagus – cut in ¼" bias
To Taste	Salt and Pepper

Directions:

Boil the pasta in salted water, strain and reserve ½ cup of the pasta water

While the pasta is cooking:

Heat the oil in a sauté pan, add the butter.

Season the salmon with salt and pepper – add to hot oil and sear on both sides – remove and set aside.

Add the garlic and shallots – sauté until translucent – add the smoked salmon – toss lightly

Add the wine, lemon juice and zest – allow to reduce by ½

Add the yogurt, cheese, cream, capers, pasta water, asparagus and season with salt and pepper – bring to a boil, reduce heat and reduce to slightly thickened.

Add the pasta and seared salmon pieces - toss to coat and heat through.

Taste and season if necessary with salt and pepper

Garnish with capers, lemon zest and smoked salmon