Salmon and Mushroom Pasta

Cooking time	10 mins
Preparation time	10 mins
Serves	5

A creamy salmon pasta that is delicate in taste and fresh enough for a summer dinner. Our Royco® Sour Cream & Mushroom sauce brings it altogether with heaps of flavour.

Ingredients

- 500g pasta shells
- 2 packets Royco® Sour Cream & Mushroom Pasta Sauce
- 1 tin salmon, drained and flaked
- 8 spring onions, chopped
- 1 avocado pear, sliced
- 30g parmesan, grated
- 15 ml parsley or dill, chopped

Vegetarian

Replace the salmon in this recipe with frozen peas for a fresh and light veggie pasta.

Family Friendly

Your kids will love the bite-size pasta shells that scoop up all the yummy sauce.

Method

1. Cook pasta shells in boiling, salted water until tender.
2. Prepare the 2 packets of Royco® Sour Cream & Mushroom Pasta Sauce according to packet instructions.
3. Add spring onions and salmon, bring to the simmer, to heat through.
4. Divide pasta between 4-5 plates, top with the salmon mixture. Arrange sliced avocado on top, then sprinkle with parmesan and parsley / dill.

Recipe Tags

Pasta Sauces, Pasta, Fish

Related Recipes



Chicken Tetrizini

Cooking time

35 mins

Preparation time

25 mins



Lasagna

Cooking time

30 mins

Preparation time

10 mins



Simple Bacon Carbonara Pasta

Cooking time

20 mins

Preparation time

15 mins



Creamy Chicken and Mushroom Risotto

Cooking time

25-30 mins

Preparation time

10 mins

Penne with a Mediterranean Touch

Cooking time

15 mins

Preparation time

15 mins

Tuna Crumble

Cooking time

25 mins

Preparation time

10 mins

Spinach And Cheese Cannelloni

Cooking time

35 mins

Preparation time

20 mins

Curried Potatoes

Cooking time

30 mins

Preparation time

10 mins

Butternut Risotto with Rocket and Feta

Cooking time

25-30 mins

Preparation time

5 mins



Mediterranean Pasta Bake

Cooking time

35 mins

Preparation time

10 mins

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