

Angel Hair Pasta with Salmon Sun-Dried Tomato Jalapeno Sauce

Salmon, spice and everything nice makes this angel hair pasta dish one that you don't want to miss!

Ingredients

2 lbs skinless boneless Salmon fillet
Spice and Brown Sugar Rub- **optional** - See Recipe
2 tablespoons Extra Virgin Olive Oil + additional
3 tablespoons minced Garlic (about 8 large cloves)
½ teaspoon crushed Red Pepper Flakes
¾ cup jarred Sun-Dried Tomatoes in olive oil and herbs, drained and chopped
4 cups diced Tomatoes (about 4 large tomatoes)
8 oz. Sun-Dried Tomato Jalapeno Garlic Spread (Majestic Garlic)
1 cup fresh Basil, chopped
Freshly ground Sea Salt and Black Pepper to taste
Grated Parmigiano Reggiano to taste
1lb Angel Hair Pasta (Lisko Artisan Deli pasta recommended)

Preparation

Place rack in upper thirds of oven and set to broil. Line baking sheet with foil and lightly brush with evoo. Place salmon on foiled tray and brush entirely with evoo. Sprinkle then pat top side of salmon with rub. Place in the oven and broil until just cooked thru, about 25-30 minutes (cooking times may vary depending on thickness).

Bring large pot of salted water to a boil. Keep on a medium simmer until ready for use. (To cook pasta)

Heat 2 tablespoons olive oil in a large deep skillet on medium-high heat. Add garlic and sauté for 1 minute. Add red pepper flakes and sauté 1 minute longer. Add sun-dried tomatoes and sauté 1 minute longer. Add 2 cups diced tomatoes and sauté 2 minutes longer. Add sun dried tomato jalapeno garlic spread, half cup fresh basil and bring to a medium simmer. Cook until tomatoes are softened, about 5 minutes. Add remaining two cups diced tomatoes and simmer a few minutes longer.

Pull apart cooked salmon with two forks. Be sure to discard any bones. Add salmon to sauce. Season with salt and pepper to taste and keep at a low simmer.

Bring simmering water back to a boil, and cook pasta (uncovered) to your liking, stirring occasionally (About 3-5 minutes if using fresh pasta) Strain and toss with salmon sun-dried tomato sauce (may be served separately if preferred, drizzle angel hair pasta with evoo to prevent sticking). Serve with remaining ½ cup basil and parmigiano reggiano cheese.

Serves 4-6