

Duke's Favorite Salmon Pasta



dukes
SEAFOOD



Serves one – multiply for more servings

Ingredients

- One 8 oz Wild Alaska Salmon fillets
- ½ lb gemelli pasta (we use Barilla brand)
- 1 Tbsp Duke's Blackening Spice of Life
- 1 Tbsp Let's Be Clarified Butter (recipe below)
- 1 Tbsp fresh garlic diced small
- 1 ¼ cup heavy whipping cream
- Large pinch Duke's Ready Anytime Seasoning
- 1 Tbsp Duke's Superb Herb Blend
- 1 tsp fresh basil leaves diced small
- 2 Tbsp Garlic Lover's Butter (recipe below)

2 Tbsp Parmesan cheese and 1 Tbsp Asiago cheese, grated and mixed

¼ cup red, yellow and green peppers julienne-sliced and caramelized

¼ cup Walla Walla Sweet onions julienne-sliced and caramelized

Pinch fresh parsley

Directions:

- Fillet Salmon using the deep-skin method, which is to remove the gray matter along with the skin and pluck the pin ones with a needle-nose pliers or boning tweezers.
- Cook pasta in four quarts of boiling salted water for 10 minutes. Drain into colander.
- In sauté pan, caramelize peppers and onions.
- At the same time, coat Salmon on one side only with Blackening Spice of Life and caramelized seasoning side down in sauté pan in Let's be Clarified butter for 3-4 minutes. Spices will melt. Flip Salmon and cook for 3-4 minutes or until fish has lost its translucency.
- In a sauté pan heat garlic, heavy whipping cream, duke's Superb Herb Blend, Duke's Ready Anytime Seasoning and basil. Reduce until thickened, about 3 minutes.
- Stir in Garlic Lover's Butter until incorporated. Add cooked pasta and half of the cheese.
- Pour into a large bowl and garnish with remaining cheese and parsley.
- Top with sizzling-hot blackened Salmon, caramelized peppers and onions. Garnish with parsley.

Let's be Clarified Butter

Slowly melt butter in a heavy-gauge pan. Skim the white foam off the top with a spoon. Reserve it if you like buttery popcorn. Then boil butter for about 1 minutes. When the milk solids on the bottom of the pan begin to brown, slowly pour through cheesecloth, leaving the brown specks in the bottom of the pan.

Garlic Lover's Butter

Simply take 1 lb butter softened. Whip until double in volume. Add ¼ cup fresh garlic diced small and 3 Tbsp diced parsley until fully incorporated.

Tips:

Sustainable only please: Try to find Wild Alaska Salmon in your frozen food aisle. Yes, frozen. Fish frozen within 48 hours of catch has a fresher flavor then “fresh” fish that may be older than you think. If you have a fishmonger you trust, buy all means purchase from them.

To learn more about Duke's Seafood or enjoy the full collection of recipes by purchasing Duke's Seafood's cookbook, “***As Wild As it Gets; Duke's Secret Sustainable Seafood Recipes***” visit us at www.dukesseafood.com.

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