



# Blackened Salmon with Asiago Penne

## Ingredients

**3 lb(s)** Marzetti Frozen Pasta® Penne Rigati 3lb Bag

**.25 Cup(s)** Butter

**1 Cup(s)** Onion (Chopped)

**1 Tbsp** Garlic (Minced)

**.25 Cup(s)** Flour

**1 tsp** Black Pepper

**3 Cups** Half-and-half

**3 Cups** Chicken broth

**2 Cups** Asiago cheese (8 ounces) (Shredded)

**2 Cups** Salmon filets (Cooked, blackened)

**1 lbs** Asparagus Fresh (cut into 1-inch pieces and steamed 2 minutes\*)

## Marzetti Products



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**Servings:** 5

## Preparation

1. In a Dutch oven, melt butter over medium heat.
2. Add the onion and garlic. Cook 3 minutes or until onions are tender, stirring occasionally.
3. Add half-and-half and chicken broth all at once. Cook and stir several minutes, until thickened and bubbly.
4. Stir in flour and black pepper. Cook and stir for 1 minute more; reduce heat. Stir in Asiago cheese until smooth.
5. Gently break up cooked blackened salmon filets into 2" pieces. Add salmon pieces, thawed **Marzetti Frozen Pasta® Penne Rigati**, and the steamed asparagus pieces.
6. Stir gently to combine. Heat through. Serve immediately or transfer to steam table pan and keep warm on steam table.
7. \*Place asparagus pieces and a small amount of water in a saucepan or steamer. Bring to boil. Cover; cook 2 minutes; drain.