



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*)

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.

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