

# Blackened Salmon with Asiago Penne

### Ingredients

- **3 lb(s)** Marzetti Frozen Pasta<sup>®</sup> 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**



Marzetti Frozen Pasta Penne Rigati



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Marzetti Frozen Pasta Penne Rigati

#### 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.
- Add half-and-half and chicken broth all at once. Cook and stir several minutes, until thickened and bubbly.
- Stir in flour and black pepper. Cook and stir for 1 minute more; reduce heat. Stir in Asiago cheese until smooth.
- Gently break up cooked blackened salmon filets into 2" pieces. Add salmon pieces, thawed Marzetti Frozen Pasta<sup>®</sup> 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.
- \*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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