

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



Marzetti Frozen Pasta Penne Rigati



Marzetti Frozen Pasta Penne Rigati



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.
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.

Marzetti Company
380 Polaris Parkway, Suite 400
Westerville, Ohio 43082
www.MarzettiFoodservice.com

The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.

Marzetti FOODSERVICE