

Sicilian Style Salmon Spaghetti



Delicious dinner in 10 minutes! Currants provide a sweet note to the savoury flavours of salmon, sundried tomatoes, pine nuts and fresh parsley.

Recipe supplied by John West.

Ingredients

200g spaghetti

2 tablespoons olive oil

1 clove garlic, crushed

1/4 cup sundried tomatoes, chopped

2 tablespoons pine nuts, toasted

1 tablespoon currants

130g can John West Chunk Style Salmon in Olive Oil Blend, oil reserved

2 tablespoons fresh parsley leaves, finely chopped

Parmesan, for serving

Method:

1. Cook pasta following packet directions. Drain, reserving 1/2 cup of the cooking water.
2. Meanwhile as pasta is cooking, heat olive oil in a non-stick medium frypan, add garlic and cook for 1-2 minutes. Add sundried tomatoes, pine nuts and currants and stir on a low heat.
3. Add John West Salmon including reserved oil from can and 1 tablespoon of parsley. Gently stir in drained pasta to the frypan with a little of the pasta cooking water to loosen the sauce.
4. To serve, sprinkle with remaining parsley and parmesan.