

Smoked Salmon Spaghetti Sauce

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This is a great way to use up any odds and ends of smoked salmon that you have lying around. This is a creamy, indulgent sauce that's perfect for a special dinner.

Ingredients:

1 small onion
50g butter
200 smoked salmon
400ml double cream
2 tbsp. fresh parsley, chopped
1 tbsp. fresh dill, chopped
Black pepper

Directions:

1. Finely chop the onion.
2. Add the butter into the frying pan and allow it to melt. Add the onion and fry until translucent.
3. Add the smoked salmon and cook it for a couple of minutes.
4. Add the double cream into the frying pan, gradually, and cook until thickened.
5. Season with the salt and add the fresh herbs. Stir well.
6. Toss spaghetti into the sauce to serve.

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