



Creamy Garlic Salmon Penne

with Spinach and Parmesan

Optional Spice

20-min



Salmon Fillets,
skin-on



Lemon-Pepper
Seasoning



Penne



Cream Cheese



Garlic Puree



Baby Spinach



Parmesan Cheese,
shredded



Cooking Wine



Chili Flakes



Onion, chopped



Cream Sauce Spice
Blend



Vegetable Broth
Concentrate

HELLO PENNE

This pasta is named for its resemblance to the tip of a fountain pen!

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Bust out

Baking sheet, colander, measuring spoons, aluminum foil, measuring cups, large pot, large non-stick pan, paper towels, whisk

Ingredients

| | 2 Person | 4 Person |
|-----------------------------|----------|----------|
| Salmon Fillets, skin-on | 250 g | 500 g |
| Lemon-Pepper Seasoning | ½ tbsp | 1 tbsp |
| Penne | 170 g | 340 g |
| Cream Cheese | 43 g | 86 g |
| Garlic Puree | 1 tbsp | 2 tbsp |
| Baby Spinach | 56 g | 113 g |
| Parmesan Cheese, shredded | ¼ cup | ½ cup |
| Cooking Wine | 4 tbsp | 8 tbsp |
| Chili Flakes 🌶️ | ¼ tsp | ½ tsp |
| Onion, chopped | 56 g | 113 g |
| Cream Sauce Spice Blend | 1 tbsp | 2 tbsp |
| Vegetable Broth Concentrate | 1 | 2 |
| Unsalted Butter* | 2 tbsp | 4 tbsp |
| Salt and Pepper* | | |

* Pantry items

** Cook to a minimum internal temperature of 70°C/158°F, as size may vary.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Cook pasta

- Add **penne** to the **boiling water**. Cook, uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **1 cup** (2 cups) **pasta water**, then drain and return **penne** to the same pot, off heat.



Sauté onions

- Meanwhile, return the same pan to medium-high.
- Add **1 tbsp** (2 tbsp) **butter**, then **onions**. Season with **salt** and **pepper**. Cook, stirring occasionally, until slightly softened, 1-2 min.
- Add **garlic puree** and **Cream Sauce Spice Blend**, then stir to coat, 30 sec.
- Add **cooking wine**. Cook, stirring often, until **wine** reduces by half, 20-40 sec.



Prep

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, roughly chop **spinach**.
- Pat **salmon** dry with paper towels, then season with **salt** and **half the Lemon-Pepper Seasoning** (all for 4 ppl).



Finish pasta

- Add **reserved pasta water**, **broth concentrate** and **cream cheese** to the pan. Cook, whisking often, until **sauce** comes to a simmer.
- Simmer, stirring often, until **cream cheese** is combined, 1-2 min.
- Add **penne**. Cook, stirring often, until **sauce** thickens and coats **penne**, 1-2 min.
- Add **spinach** and **half the Parmesan**. Cook, stirring often, until **spinach** wilts, 1 min. Season with **salt** and **pepper**, to taste.



Cook salmon

- When the pan is hot, add **1 tbsp** (2 tbsp) **butter**, then swirl until melted.
- Add **salmon**, skin-side down. Sear until golden-brown, 1-2 min.
- Transfer **salmon** to a foil-lined baking sheet, skin-side down.
- Drizzle **butter** from the pan over **salmon**.
- Broil in the **middle** of the oven until **salmon** is cooked through, 4-6 min. **



Finish and serve

- Carefully remove salmon skin from **salmon**, if desired.
- Divide **pasta** between bowls. Top with **salmon**.
- Sprinkle **remaining Parmesan** and **chili flakes** over top, if desired.

Dinner Solved!