



Saffron Pasta Shells With Salmon

Servings: 6-8

Prep Time: 10min

Cook Time: 30min



Ingredients

- 500 g Italian Style Pasta Shells
- ¼ cup (65 ml) Butter
- 100 g fresh asparagus, blanched
- 100 g frozen Peas, blanched
- 100 g mange tout peas, blanched
- 1 packet frozen Salmon, defrosted and cut into ribbons

FOR THE SAUCE

- 2 cups (500 ml) Cream
- 10 -12 saffron threads
- ½ teaspoon (3 ml) dried chilli flakes
- Freshly ground black pepper

Directions

1. Boil the pasta in plenty of boiling salted water until tender. Drain.
2. Melt the butter and toss the asparagus, frozen peas and mange tout peas for about 1 minute. Add the salmon. Remove from heat.
3. Heat the cream, saffron threads and dried chilli flakes over a medium heat until heated through. Allow to simmer gently until reduced by half. Season with freshly ground black pepper.
4. Toss the prepared pasta, vegetables and salmon and the saffron cream together. Heat through and serve immediately.