

Cristo's Creamy Salmon Pasta

1 package 500 grams (about a pound) pasta radiatore or spirals or other pasta which holds sauce well

1 tablespoon salt + 2 teaspoons olive oil for pasta water

1 small onion finely chopped

2 tablespoons olive oil

1 container (about 1 cup) 240-250 grams soy cream (not soy milk) OR cooking cream, about 15 % fat or light cream, milk will not work here

1-2 tablespoons soy sauce

Pinch of black pepper

100 grams (3.5 ounces) smoked salmon, cut up

300 grams (10.5 ounces) skinned, cubed salmon

Directions:

Have all your ingredients prepped - salmon smoked and regular cubed and all the things you need by the pot and pan you use. The timing matters here and the sauce cooks very very quickly. You want the pasta and sauce to be ready more or less together.

Bring the water to the boil for the pasta add 1 tablespoon salt and about 2 teaspoons olive oil. Cook the pasta according to package directions, don't overcook since it will absorb the sauce and that softens it. While you boil the water, saute the onion in the olive oil till dark yellow but not brown. By now the water should be boiled, put the pasta in and stir and put on a timer (about 8 minutes). While the pasta is cooking, add the cream, soy sauce and black pepper to the sauteed onion and cook till slightly thickened, a few minutes. Add the cubed salmon and smoked salmon, tossing into the sauce gently to coat and cook about 4 minutes or till fresh salmon is cooked through. Drain the pasta, do not rinse, put right back in the same pot you cooked it in and pour hot sauce over pasta. Toss hot pasta in sauce till thoroughly coated and serve immediately.