

# **Creamy marry me salmon fettuccine**

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I love a pasta dish that feels a little fancy but comes together with simple ingredients and minimal prep and cook time. This creamy marry me salmon fettuccine is exactly that. It's creamy and delicious uses simple ingredients, and it takes minimal prep.

No need to sear anything or fuss with extra steps. This is an easy dinner that feels fancy enough for Saturday night dinner with friends. The sauce is rich but still feels light thanks to the burst of cherry tomatoes and lemon. The salmon gently cooks right in the sauce, keeping it juicy, and the fettuccine soaks it all up perfectly.

## **Things to know and variations about this this creamy marry me salmon fettuccine recipe**

No searing is needed. The salmon poaches in the creamy-tomato garlic sauce, which keeps it tender and flavorful.

Pasta water is liquid gold in this recipe. Although the recipe calls for 1 cup of reserved pasta water , always save more than you need. The addition of pasta water helps loosen the sauce and leaves a beautiful glossy finish to this pasta dish

It comes together in 30 minutes , perfect for busy nights when

you want a homemade meal without a lot of prep or clean -up.

**VARIATIONS:** Instead of salmon try this recipe with shrimp or scallops for a seafood twist

Swapping the pasta is almost always an option. Try it with linguine, tagliatelle or even rigatoni or penne.

You can make it spicy by sauteing a pinch of red pepper flakes with the garlic and shallots.

If you love easy and delicious recipes, this creamy marry me salmon fettuccini is one of those recipes you will want to come back to often. If you give it a try , I would love to hear how it turned out -leave me a comment below or tag me on Instagram, I love to see your creations. And if you are a salmon lover try these easy salmon recipes Quick and easy salmon piccata or easy sheet pan salmon dinner or Tuscan salmon for two.

## Ingredients

- 8 oz. fettuccini
- 1 lb. salmon skinless fillet cut into medium chunks
- 2 Tbsp. olive oil
- 1 Tbsp. minced garlic
- 2 Tbsp. minced shallots
- 2 cups cherry tomatoes
- 3 cups chopped spinach
- 1/2 cup white wine
- 1 cup heavy cream
- zest and juice from one lemon
- 1 cup pasta water
- 1 Tbsp. butter
- 1/2 cup grated parmesan
- salt and pepper to taste

# Instructions

1. In a large pot of salted water cook the pasta al dente reserving 2 cups of pasta water before draining. While the pasta cooks make the creamy salmon sauce
2. In a large skillet add the 2 tbsp. of olive oil over medium heat cook the shallots and garlic until soft and translucent.
3. Add the tomatoes and cook until blistered.
4. Add the wine, wait until fully absorbed, then add in the cream, parmesan cheese, reserved pasta water, lemon zest and juice. Simmer until sauce thickens about 5-7 minutes.
5. Add the spinach, butter and raw salmon chunks to the sauce. cook 5-6 minutes or until the salmon is cooked through but still juicy.
6. Toss in the hot cooked fettuccini. ENJOY!!!!