



Penne with Salmon Au Gratin

Ingredients

- 1 tbsp Olive oil
- 100 g Shallots, chopped finely
- 3 Cloves Garlic, finely chopped
- 1 cup Water
- 2 cubes MAGGI® Chicken Bouillon
- 2 cups Cooking cream
- 3 tbsp Dijon mustard
- 1.5 cups Parmesan cheese, grated
- 400 g Penne pasta
- 2 L Water
- 600 g Salmon fillet, skin removed and cut into cubes
- 1 tsp Ground Black Pepper

Instruction

1. Preheat oven to 180°C and position oven rack at mid-level.
2. In a saucepan, heat olive oil and sauté shallots until soft, add garlic, hot water and MAGGI® Chicken Bouillon, and simmer on medium heat for 5 mins.
3. Add cooking cream, Dijon mustard and parmesan cheese and simmer until cheese is melted and sauce is slightly thick, remove from heat and set aside.
4. Meanwhile, cook pasta in boiling water until al dente. Drain pasta, discard water, and place cooked pasta in a large casserole dish.
5. Add raw salmon pieces, cream sauce and gently stir until well mixed.
6. Sprinkle black pepper on top and bake in an oven for 20-30 mins or until salmon is cooked and the pasta is slightly golden on top.

Nutrition

Carbohydrates	53.47 g
Energy	506.67 kcal
Fats	16.15 g
Protein	35.25 g

🕒 50 Minutes

⊕ 7 Servings