

Smoked Salmon Alfredo Dinner

Enjoy a restaurant quality meal at home!

This is one of our favorite dishes here at the Smokehouse—delicious fettuccine Alfredo pasta with our signature smoked salmon. Our quest to find only the best hand-made fresh pasta and rich, creamy sauce was worth the wait! Enjoy pasta night, Pacific Northwest style.

Storing

Place in freezer upon arrival. Pasta will keep in freezer for approximately 3-4 months.

Thawing

The best way to thaw your Smoked Salmon Alfredo Dinner is to leave it in the refrigerator, allowing at least 2-3 hours. Thawing overnight in the refrigerator is best. Trying to rush the process by thawing at room temperature or placing the frozen pasta in warm water is definitely NOT recommended. **DO NOT BOIL FROM FROZEN.**

Cooking

After thawing, simply boil pasta for 2-3 minutes until “al dente” for the best taste and presentation. Simmer Alfredo sauce until heated through. Open Gold Seal™ salmon pouch and remove the smoked salmon, reserving juice. Crumble smoked salmon and add to Alfredo sauce. When heated through, toss pasta with Alfredo & salmon sauce. If desired, add some of the reserved salmon juice to taste. Sprinkle with shredded Parmesan or Romano cheese and enjoy!

See back for nutrition, ingredient, and allergen information.

Seafood Experiences to Share™

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