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## **Recipe:** *Bow Tie Pasta with Honey Smoked Salmon and Sweet Peas*

***Yield: 8 portions***

### ***Ingredients:***

*1 lb Bow Tie Pasta  
6 oz Honey Smoked Salmon  
or Honey Smoked Trout\*  
4 oz Parmesan Cheese  
4-6 oz Sweet Snow Peas*

### **Sauce:**

*2 cups Fresh Cream  
1 Onion (small) Chopped  
1 oz Chicken broth  
1 cup White Wine (Riesling)  
pinch Black Pepper  
pinch Salt*

*(You can substitute with pre-made Alfredo sauce.)*

***\*You may use any of the Honey Smoked Salmon or Trout flavors.***



### **Method:**

Boil bow tie pasta (add salt to water) and strain. Sauté onions till golden brown, add rest of ingredients, simmer to thicken. Sprinkle with Parmesan Cheese and serve hot.

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***Honey Smoked salmon comes in four flavors -  
Original, Lemon Pepper, Cracked Peppers and Chipotle & Lime***

[www.HoneySmokedFish.com](http://www.HoneySmokedFish.com)