

*A recipe from*

# DAD'S CHILE COOKBOOK



Heat Rating:



## Easiest Salmon Rigatoni Ever

Salmon is a fish that can stand up to bold flavors, or mix with lots of other tasty bits in interesting ways. This dish is also a unique way to prepare dinner...

*1 lb salmon fillets, skinned  
2 cup dried rigatoni  
½ lb red cherry tomatoes, halved  
½ cup low-fat crème fraîche or sour cream  
3 Tbsp finely minced fresh flat-leaf parsley  
½ tsp red pepper flakes  
zest of ½ an orange (or a lemon)  
kosher salt and freshly ground black pepper  
1-2 Tbsp Peperoncini sott'Olio*

Cut the salmon into bite-size pieces. Arrange on a heat-proof plate or pie tin that fits on top of your pasta pot without falling in. Cover plate with aluminum foil.

Fill pot with water to just above half-full; salt water liberally. Bring water to a boil, then add pasta. Adjust heat so pasta boils smoothly without boiling over, then place plate of salmon on top of pot. Cook pasta until done, about 12 minutes. Remove salmon plate; set aside.

Drain pasta and place in a large mixing bowl. Toss with all remaining ingredients except salmon. Plate a generous portion of pasta and place salmon pieces on top of each mound of pasta. Serve with a nice white wine and some crusty Italian bread, warm from the oven.

Yield: About four servings  
Preparation time: 10 minutes  
Cooking time: 12 minutes

