

SPOTLIGHT RECIPE

SALMON PAPPARDELLE WITH SPINACH AND WATERCRESS PESTO

- Heat the oven to 400 F.
- Add the garlic cloves, spinach, watercress and Parmesan to a blender and turn to high. Slowly add the olive oil until the mixture becomes liquid and has no lumps. Season to taste with some salt and black pepper and set aside. Season the salmon with the thyme, salt and black pepper.
- Place an oven-proof skillet (10 to 12 inches) on a high flame and add the tablespoon of olive oil. When the oil gets hot, gently add the salmon fillet skin side up. Cook for about 3 minutes, then flip over. Place in the oven and bake for 10 to 12 minutes.
- Transfer the salmon to a plate and cook the pasta per the manufacturer's instructions. Drain the pappardelle. In the pan used to cook the salmon, add the cream, milk, butter and garlic powder. Bring to a boil and cook for about 5 minutes. It should thicken slightly.

Ingredients

Servings: 4

- 2 large garlic cloves, peeled
- 2 1/2 cups spinach leaves
- 2 1/2 cups watercress leaves
- 1/2 cup grated Parmesan
- 1 1/4 cups olive oil
- Salt and cracked black pepper
- 3/4 pound salmon fillet
- 1 teaspoon fresh thyme, chopped
- 1 tablespoon olive oil
- 8 ounces dry pappardelle pasta
- 1 cup heavy cream
- 3/4 cup whole milk
- 1 tablespoon unsalted butter
- 1/4 teaspoon garlic powder

