



## Fettuccine Dill Salmon

Let's begin by gathering our ingredients for Fettuccine Dill Salmon:

**Ingredients:**

1 pound salmon fillets  
salt & pepper  
olive oil  
1 box fettuccine  
1 minced shallot  
1 pound asparagus, cut diagonally into 1/2-inch pieces  
1/2 cup vegetable broth  
2 cups frozen peas, thawed  
1/2 cup sour cream  
1/4 cup sliced green onions  
1 tablespoon chopped fresh mint  
2 tablespoons chopped fresh dill  
4 lemon wedges, for serving

Season salmon with salt and pepper. Heat a pan over medium-high heat; sear fish, flesh side down in olive oil for 10-15 minutes or until nearly cooked through. Remove to a plate, skin side down, and cover with foil.

Cook pasta; drain, return to pot, keep warm.

Heat oil in pan; sauté 1 minced shallot and 1 pound of asparagus 2 minutes, until beginning to brighten. Add broth; lower heat to medium, cover, and cook 3 minutes. Add peas, cover, and cook 2 minutes. Stir in sour cream, onions, mint, and dill; lower heat to simmer. Add salt and pepper to season.

Add sauce to pasta; toss. Remove skin and flake salmon into large chunks; add to pasta and toss gently.

Garnish with additional herbs and lemon wedges.

Plate to serve. Enjoy!