

MOURAD'S PENNE WITH SPINACH & SMOKED SALMON



DIRECTIONS

In a large pot, bring salted water to a boil and cook according to package directions (slightly undercook). While the pasta is cooking, cook the garlic in 2 tbsp of olive oil until just fragrant and turn off the burner, careful not to burn the garlic for it will turn bitter. Add the capers. Drain the pasta reserving 1 cup of water.

Return the pasta to a medium boil, add spinach until just wilted and turn off the stove.

Mix in the smoked salmon, green onions, the remaining tbsp of olive oil, crushed red peppers and black pepper.

Toss and transfer to a serving bowl. Top with the parsley and serve immediately. Serves 6 to 8 people.

SHOPPING LIST

10 oz whole wheat penne

12 oz smoked salmon, cut into 2-inch pieces

1 lb tender spinach leaves

2 tbsp capers

1 cup Italian parsley

4 cloves garlic, thinly sliced

3 green onions, finely diced

1 tsp crushed red pepper

1 tsp fresh black pepper

3 tbsp olive oil

1 cup reserved pasta water