



Crane Bay® Cold Smoked Salmon Spaghetti Carbonara (Serves 4-6)

Ingredients:

1lb box of dry spaghetti pasta
3TB butter
3 pressed garlic cloves
8oz heavy cream
4 eggs, beaten

8TB grated fresh parmesan
8oz. Crane Bay® Cold Smoked Atlantic Salmon, cut into thin strips
1 cup rough chop cilantro
¼ cup red pepper flakes

Preparation:

1) In large pot, start spaghetti, cook according to package, to al dente. 2) In a large nonstick pan, add butter and garlic on medium and cook for a few minutes. 3) In a medium bowl, beat cream, eggs and half parmesan. Then stir in smoked salmon. 4) Once pasta is cooked, drain well and immediately add, while hot, to the pan with garlic butter. Toss for 2-3 minutes to coat the pasta well with the garlic butter. Shut off heat. 5) Add mixture with smoked salmon and toss off the heat until the sauce thickens, about 5 minutes. Add cilantro and toss lightly. 6) Serve with remaining parmesan, red pepper flakes and light drizzle of EVOO.

Please contact your DNI Group representative today.

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ALL RECIPES ARE PRODUCED BY DNI GROUP'S CORPORATE CHEF, KEVIN LEE