

Salmon Alfredo



Ready in **approx. 1 hour**

Serves 3 people

Ingredients

- 8 Oz fettuccine pasta
- 3 tbsp. unsalted butter
- Bertolli Alfredo Sauce with aged Parmesan
- ½ cup of shredded Parmesan
- ⅓ cup of milk
- Ground of black pepper
- Tonys chachere's seasoning
- Garlic powder
- 1-2 lbs. of salmon

Preparation

1. Bring large pot of salted water to a boil. Add the fettuccine and cook until al dente (still firm but just cooked through)
2. Meanwhile, melt the butter in a deep fry pan over medium high heat.
3. Add in pasta sauce and seasonings.
4. Allow pasta sauce to heat up (pasta sauce will start to bubble)
5. Add in parmesan cheese and milk. Stir until sauce is creamy and cheese is melted all the way through, remove from heat and place to the side.
6. Season each side of your salmon with black pepper, garlic powder, and tonys
7. Heat up a cast iron skillet so it's really hot
8. Place salmon on the cast iron pan and let it cook for 3 minutes. Time it and

don't move the fish, so it can get that beautiful blackened crust on it

9. Flip and cook another 2-3 minutes until done.
10. Remove and allow it to cool before plating on top of alfredo.
11. Serve with a side of broccoli, or a nice salad, and garlic toast