

# MARIA'S Creamy Tomato Smoked Salmon Pasta

## Ingredients:

1 chopped onion	olive oil
1 can of diced or whole tomatoes	parmesan cheese
200 g smoked salmon, sliced	400g Tagliatelle pasta
250 ml heavy cream	
salt and pepper to taste	

Heat a small pot and add some olive oil.

Add the onions and cook until translucent.

Puree the tomatoes with a blender or food processor and add it to the onions. Season with salt and pepper and let it cook on low heat for 15-20 minutes.

Heat a large pan over medium heat and add some olive oil.

Add the sliced salmon and cook until the salmon is no longer pink.

Pour in the heavy cream and simmer over low heat. [www.christianwomenliving.com](http://www.christianwomenliving.com)

# MARIA'S Creamy Tomato Smoked Salmon Pasta Continued

Add the tomato sauce and gently mix everything together.

Season with salt, if necessary.

Cook the tagliatelle pasta according to the packet instructions, then drain.

Toss the pasta with a little of the olive oil to loosen.

Add the cooked pasta and stir until the pasta is soaked into the sauce.

Serve immediately with a sprinkle of chopped dill or parsley and with freshly grated parmesan cheese.