Salmon and Broccoli Pasta Bake

Cook	20 mins
Prep	15 mins
Makes	4 servings

Flaky salmon, vibrant broccoli and pasta are all baked to perfection in a creamy sauce and topped with cheese and pepper. This dish is Pasta Bake-tastic!

INGREDIENTS

- 300g conchiglie pasta
- 600g broccoli florets, chopped into 3cm pieces, including the stalk
- 4 skinless, boneless fresh salmon (520g), cubed
- 500g Dolmio Creamy Tomato Pasta Bake Sauce
- 100g Emmental cheese, grated
- Freshly ground black pepper

Instructions

1. Preheat the oven to gas 6/200c.
2. Cook the pasta according to the packet instructions, using a large saucepan. Five minutes before the end of the cooking time add the broccoli florets.
3. Drain, then pour into a large casserole dish.
4. Add the salmon and Dolmio Creamy Tomato Pasta Bake Sauce, stir well, then sprinkle with cheese.
5. Top with black pepper and bake for 20 minutes before serving with a side salad if you wish.

More Recipes Like This



Chicken, Spinach and Parmesan Gnocchi Bake

Cooking time

20 mins

Prep time

20 mins

Slow Cooked Sweet Potato Lasagne

Cooking time

2 hrs 30 mins

Prep time

25 mins



Spicy Prawn Linguine with Green Beans

Cooking time

20 mins

Prep time

5 mins

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