



ZESTY BAKED SALMON WAGON WHEEL PASTA

Nothing brings comfort to the house like baked pasta for dinner. This one pleases the entire family, gives them the benefits of Omega 3s they need as a winter booster shot, and is perfect for a cool winter night!

Ingredients

- 2 tbsp butter
- 1/2 tbsp oil
- 1 small onion, finely chopped
- 1 large carrot, finely chopped
- 2 stalks celery, finely chopped
- 2 cloves of garlic, crushed
- 4 cups chopped tomatoes
- 1/2 tsp dried oregano
- 1/2 pound of Kvarøy Arctic salmon fillet, cut into cubes
- 1 pound wagon wheel pasta, cooked per the instructions
- 1 cup mozzarella cheese, grated
- Salt and pepper to taste

Instructions

Preheat the oven to 375° F. Add the butter and oil to a pan and melt. Add in the onion and cook on medium heat for 2-3 minutes until it starts to soften. Add the carrots, celery, and garlic, and fry for another couple of minutes, stirring regularly. Pour in the chopped tomatoes, dried oregano, and mix well. Next, add the salmon. Cook on a high simmer for 10-12 minutes. Combine the sauce and the pasta. Place in a greased baking dish. Cover and bake at 350° for 30 minutes. Uncover and sprinkle with mozzarella cheese. Bake 10 minutes longer or until cheese is melted. Let stand for 10 minutes before serving.



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