



## Salmon Penne with Wild Mushrooms

*Salmon, wild mushrooms and hazelnuts are the essence of the Pacific Northwest. If you can't find wild mushrooms, domestic button mushrooms or shitakes will work just fine. This pasta dish comes together quickly for a weeknight dinner and would pair perfectly with a glass of Oregon Pinot Noir!*

Makes 2 servings

½ pound dry penne pasta  
12 ounces salmon, diced to about ½ inch pieces  
Flour, to dust  
3 Tbs. butter  
1 Tbs. chopped garlic  
1 Tbs. chopped shallots  
½ c. sliced wild mushrooms  
¼ c. white wine  
¾ c. heavy cream  
¼ tsp. salt  
¼ tsp. pepper  
3 Tbs. chopped, toasted hazelnuts  
1 Tbs. chopped fresh parsley

Boil the pasta to the al dente stage. Drain well. Dust the salmon in flour. Saute salmon in butter for 1 minute. Add the garlic, shallots, mushrooms, salt and pepper. Cook until garlic is golden and mushrooms are tender. Deglaze pan with white wine. Reduce by half. Add cream and reduce to a medium consistency. Place pasta in a large serving bowl. Pour the salmon mixture over the pasta. Sprinkle with hazelnuts and parsley on top and serve.