

## Grilled Salmon & Sun Dried Tomato Pasta

### Ingredients:

2 lbs Buonamici Pasta  
1 cup Unsalted Butter  
4 cups Whole Milk  
¼ cup All-Purpose Flour  
4 cups Grated Parmesan Cheese  
2 lbs Fire Grilled Salmon, chopped  
4 cups Fresh Spinach, chopped  
1/2 cup Capers  
1 cup Sun-Dried Tomatoes, sliced  
2 cups Fresh Oregano, chopped



### Directions:

Cook pasta using package directions. In a medium saucepan over medium heat, melt the butter, and blend with milk. Mix in the flour to thicken. Gradually stir in the Parmesan cheese until melted. Crumble fire grilled salmon into the butter mixture. Stir in the spinach, capers, sun-dried tomatoes, and oregano. Cook and stir about 3 minutes, until heated through. Serve over the cooked pasta.

Yield: 16 people