**Penne’ Pasta Salad**

**Smoked Wild Salmon and Asparagus**



**Preparation time:** 45 minutes, but this pasta-salmon salad should be chilled for at least one hour before serving.  This recipe serves 6-8 people depending on portion desired.

**Ingredients:**

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* 6 tablespoons mayonnaise
* 1 1/2 tablespoons Dijon mustard
* 1 1/2 tablespoons sour cream
* 1 tablespoon fresh tarragon, chopped
* 1 tablespoon fresh lemon juice
* 1 tablespoon poppy seeds
* Salt and pepper to taste
* 2 cups Penne’ pasta
* Chopped tomato or halved cherry tomatoes (to taste) (optional)
* 1 1/2 pounds asparagus, ends trimmed, cut into one inch pieces (or green beans or snap peas)
* 1/2 cup green onions, thinly sliced
* 8 ounces wild smoked salmon

**Instructions:**

* Whisk first 6 ingredients in a medium bowl and season with salt and pepper
* Cook pasta in large pot of boiling, salted water until pasta is almost tender but still firm to bite (al dente’- follow package directions)
* Drain, but **reserve 1/4 cup cooking liquid**
* Rinse pasta with cold water until cool and drain well in colander
* While pasta is cooking, cook asparagus in a small amount of water in a skillet (or better yet, steam it) for about 1 minute in a steamer pan or basket
* Drain asparagus and transfer to large bowl with the pasta
* Add green onions and smoked salmon
* Mix the reserved cooking liquid into the dressing
* Add to salad and toss to blend
* Season with salt and pepper and transfer to serving bowl and

Chill at least one hour and up to six hours for best flavor results