Smokin’ Joe Lasher’s Lemon-Butter Noodles with Salmon

Prep time: 15 mins Cook time: 30 mins Servings: 6

Ingredients:

4 6-8 oz salmon filets

1 tbsp kosher salt

1 tbsp coarse ground black pepper

1 lemon, thinly sliced rounds

¼ cup olive oil

1 lb spaghetti noodles

4 tbsp butter

1 tbsp minced garlic

½ cup heavy cream

1 juice of lemon

1 zest of one lemon

1 cup cherry or roma tomatoes, sliced

½ tsp red pepper flakes

2 tbsp chopped Italian parsley

½ cup of grated parmesan

Instructions:

1. Preheat oven to 350° F and line baking sheet with foil.
2. Coat salmon fillets with olive oil and season with salt and pepper. Place lemon rounds under salmon and on top of salmon then bake for 25 minutes until salmon is cooked through and flaky.
3. While salmon is baking, boil noodles according to instructions on the box and then drain, reserving 1 cup of pasta water for later.
4. In large skillet over medium heat, melt butter and roma tomatoes, stir until tomatoes begin to soften, then add garlic until fragrant, about 1 minute. Add heavy cream, lemon juice and lemon zest and pasta water. Whisk to combine, then season with salt, pepper and red pepper flakes.
5. Turn off heat and add noodles, tossing to coat.
6. Crumble and add salmon with chopped parsley and toss to coat.
7. Finish with parmesan cheese.