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## *Pasta with Smoked Salmon*

Original recipe from [Cooking Light](#); below version was modified by Sweetnicks.

- 1/2 pound uncooked pappardelle (wide ribbon pasta) or fettuccine
- 1 teaspoon butter
- 2 cups chopped sweet onion
- 1 cup chicken broth
- 1/2 cup (4 ounces) cream cheese, cubed
- 1/2 cup chopped plum tomato
- 1 (4-ounce) smoked salmon, cut into small pieces
- 1/2 teaspoon fresh dill
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper

Cook pasta according to package directions, omitting salt and fat. Drain. Keep warm. Melt butter in a large nonstick skillet over medium-high heat. Add onion; sauté 4 minutes or until tender. Add broth and cheese; cook 4 minutes or until cheese melts, stirring frequently. Add tomato and salmon; cook 3 minutes or until thoroughly heated. Stir in dill, salt, and pepper. Combine pasta and salmon mixture in a large bowl; toss gently.

*Sweetnicks' Notes: It was quick, tasty, creamy without being overly heavy and perfect for a weeknight meal. Originally made and reviewed [here](#).*