

# *Fresh Pasta* **AFFUMICATO**

Serves 2

12 oz cooked fresh pasta

8 oz heavy cream

4 oz smoked salmon torn into pieces

2 tablespoons chopped chives

4 oz fresh mozzarella cut into small cubes

½ red pepper julienne cut

Sea salt and fresh black pepper to taste

## **Directions:**

Precook pasta in boiling water until pasta is cooked al dente (firm to the bite). Next pour the pasta into a colander and blanch the pasta in an ice bath until cool. Set pasta aside.

Heat a large sauté pan or medium pot over medium heat. Pour in the heavy cream and allow it to come to a boil. Next add the chives and salmon turning down the heat to medium low. Then add the chives and mozzarella cheese. Finally add the pasta and stir the dish with a wooden spoon or plastic tongues. Season to taste and serve immediately.

## **Variation:**

Pasta can be substituted for cooked spaghetti squash.

## **Directions:**

Place large pot, filled with enough water to cover the two spaghetti squash, over medium heat. Add 1 teaspoon of salt to water. When water comes to a boil, gently add 2 spaghetti squash. Cook for 20-30 minutes, until fork goes easily through skin and flesh of the squash. Prepare the affumicato sauce in sauce pot and toss in the spaghetti squash.

