



LEMON SALMON MANICOTTI



Tender **Cheese Manicotti** baked in a lemon cream sauce, topped with a seared salmon fillet, roasted red peppers and asparagus. Yield: 1 Serving

Ingredients:

3 Each	Cheese Manicotti [#74773]	½ tsp.	Thyme, Dried
3 Tbsp.	Vegetable Oil, Divided	To Taste	Salt & Black Pepper
¼ Cup	White Onion, Diced	2 Tbsp.	Capers
1 tsp.	Garlic, Minced	1–4 oz.	Salmon Fillet
2 Tbsp.	Lemon Juice	¼ Cup	Roasted Asparagus, Chopped
1 ½ Cups	Heavy Cream	¼ Cup	Roasted Red Peppers, Sliced

Directions:

1. Preheat an oven to 350°F.
2. Heat 2 Tbsp. of vegetable oil in a medium saute pan on medium-high heat.
3. Add the white onion and garlic, then cook for 2-3 minutes, or until the onions have become translucent.
4. Deglaze the pan with lemon juice and pour in the heavy cream.
5. Bring it to a simmer for about 2 minutes, or until slightly thickened.
6. Fold in the thyme, salt and black pepper and capers, and remove it from heat to make the lemon cream sauce.
7. Place the **Cheese Manicotti** into a baking dish and top with the lemon cream sauce.
8. Cover the baking dish with foil and cook the **Cheese Manicotti** according to package directions.
9. Heat the remaining vegetable oil in a medium saute pan.
10. Season the salmon with salt and black pepper, then cook it in the saute pan for about 3 minutes per side, or until desired doneness.
11. Add the asparagus and roasted red peppers into the pan and cook for another minute.
12. Place the **Cheese Manicotti** onto a serving dish and top with the salmon fillet, roasted red peppers, asparagus and any remaining lemon cream sauce.

