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Salmon and Artichoke Bow Ties

Ingredients

8 oz. farfalle (bow tie pasta)
3 oz. smoked salmon, chopped
2 oz. cream cheese or cottage cheese
4 artichoke hearts
juice of half a lemon
salt and pepper to taste
fresh dill for garnish

Servings

2

Person

Preparation

- 1 Cook the pasta in some boiling salted water until it is al dente
- 2 Toss together the hot pasta and cheese until the cheese has melted slightly
- 3 Thereafter toss the remaining ingredients with the pasta and season to taste
- 4 Serve immediately and garnish with dill

Cooks Note

Serves 2
