

Macaroni with Spinach and Salmon

Total time 30 mins 10 mins preparation time 20 mins cooking time

INGREDIENTS

4 portion(s)

400 g	salmon
2 tbsp	rapeseed oil
200 g	spinach
1	clove garlic, finely
	chopped
2 tbsp	rapeseed oil
50 ml	vegetable stock
500 ml	cream (30% fat)
1	lemon (juice and zest)
1 pinch	ground nutmeg
1 pinch	pepper
3 tbsp	Kikkoman Naturally
	Brewed Soy Sauce
400 g	macaroni

PREPARATION

Step 1

Cut the salmon into cubes of the same size. Wash and dry the spinach.

Step 2

Sauté garlic in a large pan with rapeseed oil. Deglaze with vegetable stock and cream and season with lemon juice and zest, nutmeg, pepper and 2 tbsp Kikkoman soy sauce.

Step 3

Heat plenty of water and salt in a saucepan. Cook the macaroni in it according to the instructions.

Step 4

In the meantime, fry the cubes of salmon in a pan with 1 tbsp of rapeseed oil. Then deglaze with 1 tbsp Kikkoman soy sauce. Add everything to the cream mixture and fold in the spinach.

Step 5

Divide the macaroni on plates and serve with the salmon-cream sauce.