

# Macaroni with Spinach and Salmon

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

## INGREDIENTS

4 portion(s)

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