

Wild Alaska Salmon and Broccoli Bakes



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 24 (8 oz. each)

Ingredients:

- 1 3.3 lb. pouch or 64 oz. can* red or pink Alaska Salmon, drained
- 2 lbs. penne pasta, dried
- 1 1/2 lbs. broccoli florets, fresh, blanched
- 2 qts. tomato sauce, prepared
- 4 eggs, large
- 1 qt. yogurt, plain
- 2 cups parmesan cheese, grated
- Salt and freshly ground black pepper, as needed

*For canned, remove skin and bones

Description:

1. In large bowl, gently break drained salmon into large chunks. Set aside.
2. Preheat oven to 375°F. Cook pasta in lightly salted boiling water until al dente. Drain. In large bowl, combine cooked pasta with broccoli and tomato sauce.
3. Divide pasta and broccoli mixture into two 2" half hotel pans coated with pan release spray. Top with salmon chunks.
4. In medium bowl, beat together eggs, yogurt and half the amount of grated cheese; season with salt and pepper. Spoon mixture evenly over pans. Top with remaining cheese and bake for 25-30 minutes until topping is set and pasta is hot.
5. Hold hot for service.
6. To serve, portion 1 cup per plate.