

Wild Alaska Salmon Pasta Salad with Grilled Vegetables



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 24 (6 oz. each)

Ingredients:

- 1 3.3 lb. pouch or 64 oz. can* red or pink Alaska Salmon, drained
- 1 lb. (3 ea.) red bell peppers, sliced 1"
- 1 lb. (3 ea.) yellow bell peppers, sliced 1"
- 1 lb. (3 ea.) zucchini, sliced 1/2"
- 1 1/2 lbs. eggplant, large, sliced 1/2" half-rounds
- Olive oil, as needed
- 2 lbs. pasta shells, dried, medium

*For canned, remove skin and bones

Vinaigrette:

- 1 Tbsp. garlic, minced
- 2 Tbsp. balsamic vinegar
- 1/4 cup lemon juice
- 1 Tbsp. lemon zest, grated
- 1/4 cup fresh parsley or basil, chopped
- 3/4 cup extra virgin olive oil
- Salt and freshly ground pepper, as needed

Description:

1. In large bowl, gently break drained salmon into large chunks. Set aside.
2. Cook pasta in lightly salted boiling water until al dente. Drain and set aside.
3. Brush vegetables with olive oil. On a preheated grill, cook vegetables until soft and slightly charred. Remove and set aside.
4. In large bowl or food processor, combine garlic, balsamic vinegar, lemon juice, zest and parsley or basil. Slowly whisk or pour olive oil in to blend. Season with salt and pepper.
5. In large bowl, combine pasta, vegetables and chunks of salmon. Mix gently to coat. Hold cold for service.
6. To serve, portion 1 cup per plate.

Tip:

Serve hot or cold.