

Alaska Salmon Tetrazzini



Preparation Time: 10 minutes

Cook Time: 20 minutes

Servings: 4

Ingredients:

8 ounces spaghetti, uncooked

1 can (14.75 oz.) or 2 cans (7.5 oz. each) traditional pack Alaska salmon

OR 8 to 10 oz. skinless, boneless salmon (canned or pouched)

1 Tablespoon butter

1 package (8 oz.) sliced mushrooms or 2 cans (4 oz. each) sliced mushrooms, drained

2 cloves garlic, minced

2 Tablespoons dry sherry, if desired

1/2 teaspoon salt

1/4 teaspoon pepper

2 Tablespoons flour

2/3 cup canned evaporated skim milk OR milk

1/4 cup thinly sliced green onions or chives

1/4 cup shredded Parmesan cheese

Description:

Cook spaghetti according to package directions. Meanwhile, drain salmon, reserving liquid. Break salmon into chunks; set aside.

Melt butter in a large nonstick skillet over medium-high heat. Add mushrooms and garlic; cook 5 minutes, stirring occasionally. Add sherry, if desired, and sprinkle with salt and pepper. Add flour; cook 1 minute, stirring constantly. Add milk and reserved salmon liquid; simmer 5 minutes or until sauce thickens, stirring occasionally. Stir in salmon and green onions; heat through.

To serve, drain spaghetti and arrange on four serving plates. Top with salmon mixture and cheese.