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Salmon Penne Salad With Raspberry Vinaigrette

Prep Time: 30 mins

Cook Time: 6 mins

Rest Time: 4 h

Total Time: 36 mins

Ingredients

- 9 ounce(s) fish, salmon fillet
- 6 ounce(s) pasta, penne
- 1 cup(s) asparagus, bias-sliced
- 1 cup(s) raspberries
- lettuce leaves
- 2 scallion(s) (green onions)
- 1/4 cup(s) vinegar, raspberry
- 2 tablespoon oil, olive
- 1 tablespoon mustard, honey
- 2 teaspoon sugar
- 1 clove(s) garlic, minced
- 1/4 teaspoon pepper, black



Preparation

Salmon Penne Salad:

1. Thaw fish, if frozen. Rinse fish; pat dry with paper towels. Measure the thickness of the fish. Remove 2 teaspoons of the Raspberry Vinaigrette; brush onto fish. Cover and chill the remaining vinaigrette until ready to use.
2. Preheat broiler. Place fish on the greased unheated rack of a broiler pan; tuck under any thin edges. Broil 4 inches from heat until fish flakes easily when tested with a fork, allowing 4 to 6 minutes per 1/2 inch thickness and turning once if 1 inch thick.
3. Meanwhile, cook pasta according to package directions, adding asparagus the last 2 minutes. Drain; rinse with cold water. Drain again. Return pasta to pan. Add reserved vinaigrette; toss gently to coat.
4. Flake cooked salmon. Add salmon to pasta; toss gently. Cover and chill until serving time.
5. To serve, add berries to pasta mixture; toss gently to mix. If desired, serve on 4 lettuce-lined plates. Top with green onion. Makes 4 (2-cup) servings.

Raspberry Vinaigrette:

In a small bowl, whisk together 1/4 cup raspberry vinegar, 2 tablespoons olive oil, 1 tablespoon honey mustard, 2 teaspoons sugar, 1 minced clove garlic, and 1/4 teaspoon ground black pepper. Cover and chill until serving time.