

# Lemon Butter Salmon Pasta

## Ingredients

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1 lb Salmon Fillet (skinless,  
boneless)  
2 clv Garlic (sliced)  
4 T Unsalted Butter  
1 T Olive Oil  
3 T Lemon Juice  
1/2 t Salt  
1/4 t Ground Black Pepper  
0 ds Garlic Powder  
8 oz Fettuccine  
1/4 c Parsley (chopped)  
2 Lemon Wedges

## Instructions

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1.Preheat oven to 390°F. Place salmon in a small baking dish. Sprinkle both sides with salt, garlic powder, and pepper. Top with butter and garlic, drizzle over lemon juice and olive oil.

2.Bake for 15 minutes or until salmon is just cooked through. Cool for a few minutes, then flake into large chunks. Transfer salmon and juices into a large bowl.

3.Add pasta and parsley into the bowl. Toss gently to coat pasta with pan juices. Season with 1/2 teaspoon salt and 1/4 teaspoon pepper. Serve with lemon wedges.