



PREP  
TIME  
5 min

COOK  
TIME  
15 min

TOTAL  
TIME  
20 min

SERVINGS  
4

Made with

# Garden Fresh Canned Salmon

## Ingredients

- 1 package (5.1 oz) PASTA RONI® Parmesan Cheese
- 1 ½ cups water
- 2 tbsp margarine, butter or spread with no trans fat
- 1 cup 1-inch asparagus pieces or small broccoli flowerets
- ¼ cup green onion slices
- 1 medium summer squash or zucchini, cut into ¾-inch pieces
- 1 can (6 oz) salmon, drained and broken into chunks
- 1 tsp Dijon mustard
- ⅔ cup milk
- 1 tbsp chopped fresh basil (optional)

## How to make it

1. In a medium saucepan, bring just to a boil: 1 ½ cups water, ⅔ cup milk and 2 tbsp margarine. Reduce heat to medium.
2. Slowly stir in pasta, Special Seasonings, asparagus, squash and onions. Separate pasta with a fork, if needed. Return to a boil. Boil uncovered 4 to 5 minutes or until pasta is tender, stirring frequently. Add salmon and mustard; cook and stir until heated through.
3. Sauce will be thin. Let stand 5 minutes to thicken. Stir in basil before serving, if desired.



**PASTA RONI® Parmesan Cheese**