

Pasta Spirals with Salmon and Tomato Cream Sauce

Adapted from Cooks Illustrated

1Tbbs. extra-virgin olive oil
1 medium garlic clove, minced (about 1 tsp.)
1 lb. fresh cherry tomatoes, cut into halves or quarters
¼ tsp. sea salt
1/8 tsp. sugar
2 Tbsp. Chopped fresh basil (or 2 tsp. dried)
8 oz. Mascarpone Cheese
1 Tbsp. fresh parsley, finely chopped
6 oz. Sock-eye Salmon, canned
1 lb. Fusilli pasta, cooked al dente

Heat olive oil in sauté or sauce pan over medium heat until warm, but not smoking. Add garlic and cook until fragrant, but not brown, about 20 seconds. Stir in tomatoes, salt and sugar. Simmer until slightly thickened, 5 to 6 minutes. Remove from heat and stir in basil and Mascarpone cheese. Cover to keep warm. Combine pasta, salmon, and tomato cream sauce. Garnish w/parsley.