

Penne with Salmon Sauce

Ingredients

Serves: 4

- 450g penne (or another similar form of pasta such as spirali)
- 210g tin pink salmon, bones removed and lightly flaked
- 1 medium brown onion, peeled and finely chopped
- 25g dried Italian mushrooms
- 3 cloves garlic, crushed under a broad knife and finely chopped
- 1 bunch fresh oregano, finely chopped
- 2 tsp dried chillis
- 4 tbsp verjuice
- 6-8 green olives (we love Mt Zero Mixed Olives)
- 2 tbsp Olive Oil (Mt Zero EVOO is a hit!)
- 4 tbsp cream
- Salt and freshly ground pepper to taste (Mt Zero Pink Lake Salt and Aussie Pepper of course!)
- 3 eggs (we love local Yamagishi Eggs)
- Freshly grated Parmesan cheese



Directions

Preparation:20min › Cook:20min › Ready in:40min

1. Place mushrooms in a small bowl, cover with boiling water and stand for 15 mins. Squeeze water out of mushrooms and chop finely.
2. Put 1 tbsp olive oil in a saucepan, add onions and toss. Place over medium-low heat and cook covered until onion is transparent, stirring occasionally.
3. Add garlic and chilli and raise heat to simmer for 30 secs.
4. Stir in oregano and mushrooms and continue to simmer for another 30 secs.
5. Stir in salmon flakes and verjuice. Continue to simmer gently, stirring occasionally.
6. Bring salted water to a boil in a large saucepan, and add penne. Boil until al dente in texture (length of time differs depending on whether fresh or dried pasta is used).
7. During the last few minutes of boiling the pasta, add the green olives and the cream to the salmon sauce and raise the temperature lightly to reduce the moisture content.
8. Add the salt and pepper to taste.
9. Drain the pasta quickly, retaining a little of the moisture.
10. Return to the large saucepan, stir in the remaining olive oil, add three eggs and stir through until the whites start to set, then add the salmon sauce and stir through.
11. Divide between four bowls and serve with the Parmesan cheese in a separate bowl at the table so guests can help themselves.

Recipe by: [fairfieldstation](http://fairfieldstation.com.au) Queensland, Australia (allrecipes.com.au)