




SUMMER 2023 WINE CLUB FEATURED RECIPE

CREAMY, TOMATO, SMOKED SALMON PASTA WITH KALAMATA OLIVES, DILL AND SPINACH

 Pair With: 2021 Meritage Blend

 Audio slide into Deep Purple's "Smoke on the Water".

Ingredients:

- 1 Tablespoon olive oil
- 1 medium yellow onion
- 3-4 garlic cloves
- 1 28 oz can fire roasted tomatoes
- 1 pinch of red pepper flakes
- 1/2 cup of white wine divided in half
- 2 teaspoon fresh thyme
- 2 Tablespoon fresh basil, chopped
- 2 Tablespoon cream cheese
- 1/4 cup heavy Cream
- 1/4 cup of Kalamata olives, cut in half
- 1 teaspoon sugar
- 10 oz smoked salmon, broken into pieces
- Salt to taste
- 1 Tablespoon fresh dill
- Fresh parsley and shaved Parmesan for garnish
- 5oz fresh spinach
- 1 lb fettuccine pasta



Instructions

Heat the oil in a large pan over medium-high heat. Add the onion and cook for 2 minutes, until it is transparent. Add the garlic and cook for 1 minute more.

Next add tomatoes, red pepper flakes, white wine, thyme and basil. Simmer uncovered for 45 minutes adding a little water if needed. Stir in cream cheese, cream, olives and sugar.

Bring back to a simmer and then add salmon and salt to taste. Keep warm.

Bring a large pot of salted water to a boil over high heat. Add the pasta and cook for 7 minutes add spinach and boil for another 1 minute. Strain pasta.

Divide pasta into 4 bowls. Ladle sauce over pasta and garnish with fresh dill, parsley and Parmesan.

Paired best with Newsome Harlow's 2021 Meritage Blend and Deep Purple's "Smoke on the Water".