



Lemony Salmon over Basil Noodles

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1/2 recipe of [fresh basil pasta](#), or whatever other noodles make you happy
- 8 ounces [salmon](#)
- snow peas
- leek, julienne
- red bell pepper, julienne
- fresh lemon juice
- sea salt and freshly ground black pepper
- olive oil
- butter

Instructions

Something quick and easy to show off your fresh pasta! Two servings.

1. Gve the salmon a generous sprinkling of salt and pepper. Broil the fish to

medium doneness.

2. Meanwhile, heat a large saucepan of salted water and cook the noodles. Fresh pasta cooks up real quick-like, five or six minutes. Drain and keep warm if it's done before you're ready for it.
3. Heat olive oil and butter in a sauté pan and cook leeks, peas, and bell pepper. I like to leave 'em a little crunchy.
4. To serve, toss the veggies with the noodles and place the fish on top. Give it all a generous squeeze of lemon juice and dig in.