

Creamy seafood pasta with Philadelphia : fish made simple : main course / Tesco.

Contributors

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RECIPE
COLLECTION

from
TESCO

**CREAMY
SEAFOOD
PASTA**
with Philadelphia



FISH
*made
simple*

MAIN COURSE

TESCO

**CREAMY
SEAFOOD
PASTA**

with Philadelphia

SERVES 2

INGREDIENTS

75g (3oz) Pasta Shells
1 x 15ml spoon (1 tbsp)
vegetable oil
1 small onion, peeled & chopped
1 clove garlic
75g (3oz) button mushrooms
washed & sliced

200g tub **Philadelphia Soft Cheese**
(regular or light)
75ml (3fl oz) milk
125g (4oz) cooked & peeled prawns
50g (2oz) Scottish Smoked Salmon
Slices, cut into strips
seasoning to taste

METHOD

- 1 Cook the pasta shells in boiling salted water for 8-9 minutes or according to pack instructions.**
- 2 Meanwhile heat the oil in a saucepan and fry the onion and garlic until soft. Add the mushrooms and fry for a further 3 minutes.**
- 3 Add the Philadelphia to the pan. Reduce the heat and stir gently until the Philadelphia has melted. Stir in the milk, prawns and smoked salmon. Heat gently stirring continuously, but do not boil. Season to taste.**
- 4 Drain the pasta shells and arrange on a serving dish. Spoon the hot seafood sauce over the pasta and serve immediately.**

All lines subject to availability at Tesco

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