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

Contributors

Tesco (Firm)

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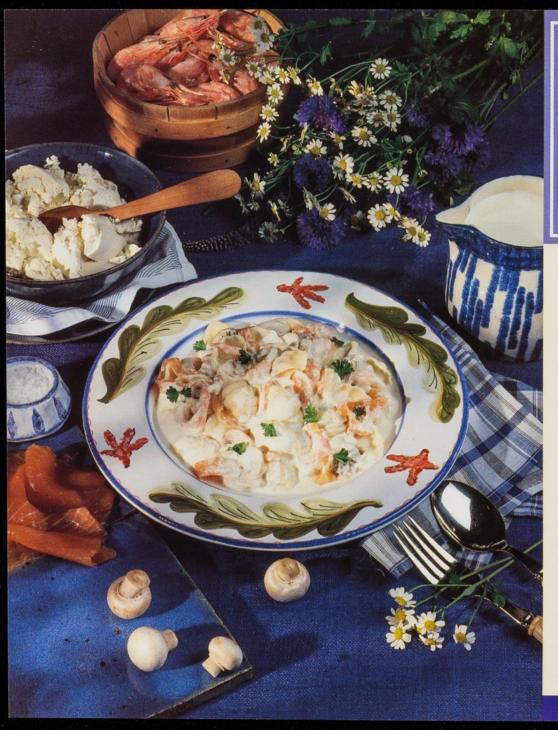
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CREAMY SEAFOOD PASTA with Philadelphia



FISH made simple

MAIN COURSE

TESCO

INGREDIENTS

75g (3oz) Pasta Shells

I x I5ml spoon (I tbsp) vegetable oil

I small onion, peeled & chopped

I 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

- 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

CREAMY SEAFOOD PASTA with Philadelphia

SERVES 2