



KitchenBooQ

Frugal -Black Olives, Sundried Tomatoes & Salmon with Pasta



Serving: 2



Cook Time: 20 mins



Level: Easy



INGREDIENTS

- 7 oz. pouch (or can) of salmon
- 1 can of black whole olives
- 6 - 10 sun-dried tomato halves
- 1/2 cup of 99 cent white wine
- Fresh Italian herbs
- Black Pepper to taste
- 3/4 package of pasta

PREPARATION

1. Prepare pasta according to package directions. Drain and set aside.
2. Reserve 1/2 cup of pasta water, if needed.
3. While pasta is cooking, in a medium hot saute pan, add sun-dried tomatoes including 2 tablespoons of oil from the jar.
4. After a couple of minutes, the sun-dried tomatoes will be soft enough to break into bite-sized pieces (unless they are already chopped).
5. Add one can of drained black olives. Heat a couple more minutes. Pour in 1/2 cup of white wine, pasta water or broth.
6. Bring to a low boil, reduce heat, then add packaged salmon or tuna with their water or oil. Mix and heat through for about 5 minutes. Serve over pasta.