

# Fettuccine With Asparagus & Smoked Salmon

Salt

12 oz. dried fettuccine

2 lb. asparagus, cut into 1-in. lengths

1 Tbsp. olive oil

2 leeks, halved lengthwise and thickly sliced crosswise

1 pkg. (8 oz.) cream cheese, cut into chunks

3 Tbsp. chopped fresh tarragon or 1½ tsp. dried

3 Tbsp. minced chives

6 oz. smoked salmon, cut into bite-size pieces

Pepper



1. In large pot of boiling salted water, cook fettuccine according to package directions. Add asparagus for last 2 minutes of cooking time. Drain, reserving 1½ cups cooking water. Return pasta and asparagus to pot.
2. Meanwhile, in large nonstick skillet, heat oil over medium heat. Add leeks and cook until tender, 8 to 10 minutes.
3. Add reserved pasta water, cream cheese, tarragon and chives, and stir until cream cheese has melted. Pour over pasta, add smoked salmon and toss until combined. Season with salt and pepper to taste.

Makes 6 servings

Per serving: 428 calories, 18 g fat, 51 g carbohydrates (3.9 g fiber), 18 g protein, 698 mg sodium