

Cheesy Salmon with Noodles

This cheesy dish has a lot of flavor and the noodles add a nice texture contrast to the creamy salmon



Main Dish

30 min

Total time

Easy

Difficulty

504

kcal / serving

Ingredients

- Ingredients for 1 person:
- 2 Oz Salmon
- 2 Oz Noodles
- 1 Tbsp Olive Oil
- 2 Oz Cheddar Cheese
- 2 Tbsp Milk
- 1/4 Tbsp Dried Parsley
- Salt and Pepper

Steps

- 1 Preheat oven to 350°F.
- 2 Place salmon on a lined baking sheet, season with salt and pepper, and drizzle with olive oil.
- 3 Cook for 15 minutes in preheated oven
- 4 Cook noodles according to package instructions
- 5 In a bowl, combine noodles, cheddar cheese, milk, and parsley
- 6 Remove salmon from oven and flake with a fork.
- 7 Add salmon to the bowl, mix everything together, and season with salt and pepper
- 8 Serve and enjoy!