

Creamy Shrimp and Salmon Macaroni

Indulge in a rich and creamy pasta dish featuring succulent shrimp and tender salmon. This delightful combination of flavors will tantalize your taste buds and make for a satisfying meal.


30 min

Total time

medium

Difficulty

650

kcal / serving

Ingredients

- 100g macaroni
- 100g red fish (salmon)
- 50g shrimp
- 1/2 cup cheddar cheese, grated
- 1/4 cup cream
- 1 tbsp olive oil
- 1 clove garlic, minced
- Salt and pepper to taste
- Fresh parsley for garnish

Steps

- 1 Cook macaroni according to package instructions until al dente. Drain and set aside.
- 2 In a skillet, heat olive oil over medium heat. Add minced garlic and sauté until fragrant.
- 3 Add shrimp to the skillet and cook until pink and opaque, about 2-3 minutes. Remove and set aside.
- 4 In the same skillet, add the salmon and cook for about 4-5 minutes on each side until cooked through. Flake the salmon into pieces.
- 5 Lower the heat, add cream and cheddar cheese to the skillet, stirring until smooth and melted.
- 6 Add the cooked macaroni, shrimp, and flaked salmon to the skillet. Mix well and season with salt and pepper.
- 7 Serve hot, garnished with fresh parsley.