



smoked salmon pasta salad with butter, plus! lettuce and capers

cook time:
15

prep time:
10

featured product:
butter, plus!



ingredients

4 servings

- 1 package **organicgirl® butter, plus! ?**, roughly chopped
- ½ cup **lemon agave dressing**
- 12 ounces pasta of your choice, such as gemelli or fusilli
- 1 tablespoon fine sea salt
- 8 ounces smoked salmon, flaked
- 1 cup cherry tomatoes, halved
- 2 tablespoons capers, drained
- 2 tablespoons chopped fresh dill

substitutions

? *substitute with* **butter, baby!**

directions

1. bring a large pot of water to a boil, add pasta and salt. cook according to package directions. drain, rinse well under cold water, and drain again.
2. in a large bowl, toss pasta with lettuce, salmon, tomatoes, dressing, capers and dill. serve chilled or at room temperature.