



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.