

Creamy Salmon and Avocado Linguine



Ingredients for a family

- 375g dried linguine pasta
- 1 can of salmon, chopped
- 1 avocado, roughly chopped
- 1 cup of mixed vegetables, diced
- 1 packet of creamy cheese sauce (we use Creamy Tuna Mornay Continental)
- Fresh garlic

Method

Step 1 Cook pasta in a large saucepan of boiling, salted water, following packet directions, until tender. Drain. Return to pan.

Step 2 Add salmon, avocado, creamy cheese sauce mix to pasta. Cook, tossing, over low heat for 1 to 2 minutes or until heated through. Remove from heat. Stir through garlic to own desired taste.

Recipe created by Regina, Centre Cook