



FLOUR CITY PASTA

WASABI FETTUCCINE

Serving suggestion: Glazed Salmon

Recipe Ingredients:

- 1lb. wasabi fettuccine cooked al dente (about 8 minutes).
- ¼ cup honey
- ¼ cup hoisin sauce
- 1tsp fresh ginger grated
- ¼ cup lime juice
- 4ozs. Salmon strips
- Salt & pepper to taste

Directions:

While the pasta is boiling drizzle the honey and hoisin sauce over the salmon and bake for about 10 minutes at 350. Reserve a little of the sauce to put over the pasta dish.

Drain the cooked pasta and place on serving plates. Add salmon and drizzle remaining sauce over.

Nutrition Facts		Amount/serving	%DV*	Amount/serving	%DV*
Serv. Size 1/4 lbs (113g)		Total Fat 3g	4%	Total Carb. 79g	26%
Serv. Per Cont. 3		Sat. Fat 0.5g	3%	Fiber 5g	18%
Calories 380		Trans Fat 0g		Sugars 0g	
Fat Cal. 25		Cholest. 0mg	0%	Protein 15g	
		Sodium 0mg	0%		
*Percent Daily Values (DV) are based on a 2,000 calorie diet.		Vitamin A 0%	Vitamin C 2%	Calcium 4%	Iron 20%

INGREDIENTS: Organic Wheat, Durum, Organic Wasabi Powder, Organic Jalapeno Powder, Organic Spinach Powder
CONTAINS: Wheat

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