



Salmon and Broccoli Pasta Bake
RECIPE

Salmon and Broccoli Pasta Bake



Cook

20 mins

Prep

15 mins

Makes

4 servings

Flaky salmon, vibrant broccoli and pasta are all baked to perfection in a creamy sauce and

topped with cheese and pepper. This dish is Pasta Bake-tastic!

Share

- [Pinterest \(opens in new window\)](#)
- [Facebook \(opens in new window\)](#)
- [Twitter \(opens in new window\)](#)
- [Download \(opens in new window\)](#)
- [Print \(opens in new window\)](#)

INGREDIENTS

- 300g conchiglie pasta
- 600g broccoli florets, chopped into 3cm pieces, including the stalk
- 4 skinless, boneless fresh salmon (520g), cubed
- 500g Dolmio Creamy Tomato Pasta Bake Sauce
- 100g Emmental cheese, grated
- Freshly ground black pepper

Instructions

1. 1
Preheat the oven to gas 6/200c.
2. 2
Cook the pasta according to the packet instructions, using a large saucepan. Five minutes before the end of the cooking time add the broccoli florets.
3. 3
Drain, then pour into a large casserole dish.
4. 4
Add the salmon and Dolmio Creamy Tomato Pasta Bake Sauce, stir well, then sprinkle with cheese.
5. 5
Top with black pepper and bake for 20 minutes before serving with a side salad if you wish.

More Recipes Like This



[Chicken, Spinach and Parmesan Gnocchi Bake](#)

Cooking time

20 mins

Prep time

20 mins

[See details](#)



Slow Cooked Sweet Potato Lasagne

Cooking time

2 hrs 30 mins

Prep time

25 mins

[See details](#)



Spicy Prawn Linguine with Green Beans

Cooking time

20 mins

Prep time

5 mins

[See details](#)

Source URL: *<https://www.dolmio.ie/recipes/salmon-and-broccoli-pasta-bake>*