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## Curried Salmon on Dilled Fettucine

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½ cup	white wine	125 mL
1 Tbsp	butter	15 mL
	Salt and freshly ground pepper, to taste	
1½ lbs	salmon fillet, skinned and cut in 4 pieces	750 g
1 cup	finely chopped onions	250 mL
1 cup	sliced mushrooms	250 mL
1 tsp	curry powder	5 mL
1 tsp	flour	5 mL
2 cups	light cream	500 mL
Pasta:		
1 lb	fresh spinach fettucine	500 g
¼ cup	butter	50 mL
2 Tbsp	chopped fresh dill	25 mL
2 Tbsp	fresh lemon juice	25 mL

In a skillet bring wine, butter and seasonings to a boil, add salmon, cover and poach for 3 minutes. Turn salmon, cover and cook another 2 minutes. Remove salmon to a plate, cover with foil and reserve. Stir onions and mushrooms into the poaching liquid and cook over medium-high heat for 5–6 minutes. Sprinkle curry powder and flour over mushroom mixture and cook stirring for 1 minute. Slowly stir in cream, gently bring to a low boil and let thicken for 2–3 minutes. Cover and reserve. When pasta is ready put the reserved salmon and any juices back into the curry sauce to reheat.

To prepare pasta:

In a large pot of boiling salted water, cook the pasta for 2–3 minutes. Heat the butter in a small skillet over high heat until butter turns nut brown, remove from heat and add dill and lemon juice. Drain pasta, toss with dill butter. Serve on heated plates with salmon and sauce spooned on top.

**Preparation time: 10 minutes**

**Cooking time: 25 minutes**

**Serves 4.**