



## LEMON LINGUINE WITH SALMON

- 1 bottle **Crown Prince Natural Clam Juice**
- 2 cans **Crown Prince Natural Skinless & Boneless Pink Salmon**, drained and flaked
- 1 tablespoon unsalted butter
- 1 tablespoon olive oil
- 2 cloves garlic, minced
- 1 tablespoon chopped fresh basil
- 2 teaspoons capers, drained
- 1 teaspoon grated lemon rind
- 3 tablespoons fresh lemon juice
- salt and black pepper to taste
- 1/2 cup half-and-half
- 12 ounces linguine, cooked according to package directions



In a medium saucepan, warm butter and oil over medium heat. Add garlic and cook for 2 minutes. Stir in the clam juice, basil, capers, lemon rind and lemon juice. Season with salt and pepper. Reduce heat to low and cook for 5 minutes. Stir in the salmon and heat through. Slowly stir in the half-and-half. Pour sauce over the linguine and toss lightly. *Serves 4.*

*Per Serving: 478 Calories (103 Calories from Fat), 12g Fat, 34g Protein, 57g Carbohydrate, 49mg Cholesterol, 754mg Sodium*