

Seared Salmon with Linguine and Ramp Pesto

Yield: 6 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-lily-bulbs-recipe>

Ingredients:

- 2 tablespoons olive oil
- 1/2 cup olive oil
- 2/3 cup ramps thinly sliced trimmed ramp bulbs and slender stems plus 3 cups thinly sliced green tops
- 1 cup asiago
- 1/3 cup Marcona almonds
- 2 tablespoons fresh tarragon chopped
- 12 ounces linguine
- 36 ounces salmon fillets 6 filets, 6 oz each

Nutrition:

1. Calories: 880 calories
2. Carbohydrate: 46 grams
3. Cholesterol: 110 milligrams
4. Fat: 55 grams
5. Fiber: 3 grams
6. Protein: 48 grams
7. SaturatedFat: 12 grams
8. Sodium: 310 milligrams
9. Sugar: 2 grams

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