

Salmon Pasta Salad

¾ lb cooked Oregon Troll-Caught Salmon or 1lb canned salmon

Cucumber Dressing:

2 medium-size cucumbers, peeled and seeded

¾ cup sour cream

¼ cup mayonnaise

2 Tbsp snipped fresh dill or 1 tsp dillweed, crumbled

1 Tbsp finely chopped shallots or finely chopped green onion, white part only

1 Tbsp distilled white vinegar

¼ tsp salt

1/8 tsp white pepper

8 oz rotelle or other spiral-shaped pasta

8 leaves romaine lettuce

Cucumber slices for garnish

Dill sprigs for garnish

Flake the salmon in ½ inch pieces. Set the salmon aside in the refrigerator.

Prepare the Cucumber Dressing: Grate the cucumbers, place in a fine sieve and drain for at least 30 minutes at room temperature. Combine the drained cucumber with the sour cream, mayonnaise, dill, shallots or green onion, vinegar, salt and white pepper in a small bowl.

Cook the pasta until firm but tender. Drain the pasta and rinse briefly under cold running water. Drain again. Place the pasta in a large bowl and add the dressing. Toss until the pasta is well coated. Gently fold in the salmon. Arrange the lettuce leaves on a serving platter. Spoon the salad over the leaves. Garnish with the cucumber slices and dill sprigs.