

# Maggi fix & fresh - Ribbon Noodles with Salmon

## For each content of bag (1.52 oz) is needed:

- 8.82 oz salmon fillets (frozen)
- 2 spring onions
- 5.3 oz ribbon noodles (e.g. tagliatelle, fettuccine)
- 3.38 fl.oz whipping cream (liquid)
- 1 tbsp. of pure sunflower oil
- 23.7 fl.oz of water

## Preparation:

Let thaw the salmon fillets and cut in about 0.6 inch cubes.  
Clean and wash the spring onions and cut into rings.  
Heat the sunflower oil in a pan and fry the salmon cubes therein. Add the spring onions and fry with the salmon cubes. Remove both from the pan and keep it warm. Pour the water into the pan, stir in the content of the bag and bring to a boil. Possibly break the noodles several times, add to the pan and cook covered over low heat for about 8-10 minutes, until the noodles are done. Stirring occasionally.  
Pour in the liquid cream, add the salmon cubes and the spring onions again and let it get hot therein for about 2 minutes.  
Without flavor enhancer as an additive

## Servings: 3 servings

**Tip:** If you are use fresh noodles from the refrigerated section, you should reduce the addition of water onto 20.3 fl.oz. The cooking time is then determined by the indication on the packaging.

