



Smoked Salmon and Pasta with Vodka Tomato Sauce

1 tbsp	butter
1 tbsp	onion
1 tbsp	garlic
80g	smoked salmon
60ml	vodka
120g	HACO Tomato Sauce
	salt & black pepper to taste
30g	chicken stock
20g	parmesan cheese

- Sauté butter and onion with smoked salmon in a large saucepan. Once the pan begins to lightly smoke, pull saucepan away from heat source and add the Vodka. When the Vodka has burned off, return the sauce to heat source and mix in the tomatoes and **HACO Tomato Sauce**. Season sauce with salt, pepper and chili pepper. Reduce sauce to desired consistency; serve