

Rotini with Salmon and Roasted Garlic

2 whole heads of garlic
2 tbsp olive oil
Salt & pepper
1 lb rotini or fusili pasta
½ cup white wine
1 cup chicken broth
1 lb salmon cut into 1 inch cubes
Zest & juice of 1 lemon
1 tbsp minced fresh rosemary
2 tbsp extra virgin olive oil
2 tbsp drained capers

Cut heads off garlic and place on a sheet of foil. Drizzle olive oil & salt & pepper. Fold up in foil and roast at 400 for approx 1 hour

Cool slightly and squeeze cloves out of skin. Mash half.

Boil pasta according to directions on pkg

Combine wine & broth in a heavy skillet .. add mashed garlic and simmer for 4 minutes. Add the salmon and simmer another 4 minutes. Remove from heat and add to cooked, drained pasta. Toss. Add rosemary, lemon, oil and capers and toss. Serve Immediately.