Creamy Smoked Salmon & Lemon Pasta

~25 minutes

Ingredients (serves 4):

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350g Tagliatelle (or other pasta)

1 tbsp olive oil

3 garlic cloves, finely sliced

5 tbsp creme fraiche

1 lemon, zested (finely grated) and juiced

2 tbsp grated Parmesan

200g smoked salmon, torn into strips

30g fresh chives or dill, finely chopped

70g bag rocket, to serve

Optionally:

2-3 tbsp mascarpone with creme fraiche for extra-creamy sauce
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Instructions:

- 1. Bring a pan of salted water to the boil and cook the pasta for 2 minutes less than pack instructions
- 2. Meanwhile, heat the oil in a large frying pan over medium heat. Add the garlic and fry for 2-3 mins until softened but not coloured. Stir in the creme fraiche, lemon juice, Parmesan and 2 ladles of pasta cooking water. Allow to bubble gentry for 1 minute.
- 3. Drain the pasta and mix into the sauce in the frying pan. Cook for a further 2 mins or until reduced to a creamy sauce that coats the pasta.
- 4. Stir through the smoked salmon and chives, season with black pepper, then divide between 4 bowls. Garnish with the lemon zest and top with a handful of rocket.

Tesco shopping list:

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75gr Wild Rocket (0.44)
240gr Smoked Salmon (6.40)
100g Grated Parmesan (2.20)
Lemon (0.30)
300ml Creme Fraiche (1.18)
500gr Tesco Tagliatelle (0.50)
30gr Fresh Chives (0.70)
large garlic (0.50)
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