

Creamy Smoked Salmon & Lemon Pasta



~25 minutes

Ingredients (serves 4):

350g Tagliatelle (or other pasta)
1 tbsp olive oil
3 garlic cloves, finely sliced
5 tbsp creme fraiche (150-200ml)
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

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 gently 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:

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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