

Salmon Pasta



Ingredients

30-50g cooked salmon fillet or
smoked salmon
200g tagliatelle pasta
1 tbsp butter
1-2 tbsp crème fraiche
1 lemon
Salt + pepper

Equipment

Saucepan
Fine grater
Chopping board
Knife
Jug
Wooden

Method

1. Boil the kettle, then add the water to the saucepan. Bring to the boil again, add the pasta and cook for 5 minutes.
2. Meanwhile, zest the lemon.
3. Cut the salmon into small pieces and set aside.
4. Once the pasta is soft, drain off the water but save about 100ml in a jug.
5. Return the pasta to the pot and add the butter, allowing it to melt before adding the crème fraiche, lemon zest and salmon. Stir until fully combined.
6. Serve with a green salad.