

PEPPERED SALMON PASTA WITH ROCKET PESTO

Impress last minute guests with Nerys Howel's deliciously simple pasta dish!

Serves 4



Ingredients

500g Fresh linguine pasta
70g Fresh rocket leaves
2 Cloves garlic
40g Grated extra mature cheddar
25g Unsalted, shelled pistachio nuts
1/2 tsp **Halen Môn Sea Salt**
100ml **Olive Oil**
Black Pepper
Juice of a Lemon
2 Portions **Peppered Oak Roasted
Salmon - flaked**

Blitz the rocket, cheese, nuts and **Halen Môn Sea Salt** and then, with the food processor running, slowly pour in the oil until the mixture is emulsified. Taste and season.

Cook the pasta as per pack instructions but reserve 1/2 cup of pasta water on draining. Return the pasta and water to the pan, stir in the pesto and then the **Peppered Oak Roasted Salmon**. Season with black pepper and lemon juice. Serve topped with fresh rocket.

Wondering where to buy great Smoked Salmon? Why not check out our [online shop](#) for traditional Oak Smoked Salmon?