

## SIMPLE SMOKED SALMON PASTA

*Serves 2 – Lovely for a quick lunch or supper*



### **Ingredients**

150g pasta  
100ml Crème fraîche  
1 Clove garlic - crushed  
100g **Smoked Salmon** or **Smoked Salmon Trims** or **Oak Roasted Salmon**  
1/2 Lemon - juice and zest  
Chives to garnish

Mix together the crème fraîche and crushed garlic.

Cook and drain the pasta, then return it to the pan, adding the crème fraîche mix and cook on a low heat for 1 minute. Turn off the heat and combine with the **Smoked Salmon** and lemon juice.

Season with sea salt and black pepper as required (no salt required if using trims!) and top with the lemon zest and chives.