

SMOKED TROUT & BROAD BEAN SALAD

Serves 4 – A great, light Lunch



Ingredients

- 350g Penne pasta
- 500g Broad beans or peas
- 4 tbsp **Fino Olive Oil**
- 2 Lemons - zested and juiced
- 100g Black olives - chopped
- 1 Handful fresh parsley - chopped
- 1 Sprinkle fresh dill - chopped
- 2 **Smoked Trout Fillets** – flaked

Boil the broad beans for 3-5 minutes, until they float to the surface. Remove and drain the beans, and run under cold water (this will help them to keep their colour).

Cook the pasta and pour into a large mixing bowl – drizzle with **olive oil**. Add half the broad beans to the bowl and mix well. Double-pod the remaining broad beans so they are sweeter and set aside.

Add the lemon juice and zest, olives, parsley, dill and flaked **Smoked Trout Fillets** to the pasta. Season to taste and toss well to combine. Scatter over the double-podded broad beans. Serve with plenty of seasoning.