

SMOKED CHICKEN & PASTA SALAD

Serves 4 - Perfect for a buffet



Ingredients

4 portions Pasta
2 Smoked Chicken Breasts - sliced
2 Spring Onions - sliced
1 handful Watercress Leaves
1 tbsp Roasted Pinenuts
Fresh Shavings of Parmesan
Olive Oil

150g Pesto Sauce 100g Creme Fraiche - optional

Cook your favourite pasta and rinse under cold water to cool and stop it sticking together.

Take the pesto, add creme fraiche to taste, then mix into the pasta.

Place in a bowl or on a platter and add the Smoked Chicken and watercress leaves.

Sprinkle over the pine nuts, spring onion and parmesan shavings. finish with a

drizzle of Olive Oil and a twist of black pepper.