

PEPPERED SALMON LINGUINE WITH ROCKET PESTO

Impress last-minute guests with Nerys Howel's deliciously simple [Peppered Salmon](#) pasta dish!

Serves 4

Ingredients

- 2 x 100g [Peppered Oak Roasted Salmon](#), flaked
- 500g Fresh linguine pasta
- 50g [Smoked Cheddar with Paprika](#), grated
- 100ml [Fino Olive Oil](#)
- 70g Rocket leaves
- 25g Unsalted, shelled pistachio nuts
- 2 tsp [Halen Môn Sea Salt](#)
- A few cracks of Black Pepper
- A squeeze of fresh lemon juice



Blitz the rocket, [Smoked Cheddar with Paprika](#) and [Halen Môn Sea Salt](#). With the food processor running, slowly pour in the [Fino Olive Oil](#) until the mixture is emulsified. Taste and season with black pepper.

If you would rather not make your own, substitute this step for 150g of pre-made pesto.

Boil the pasta as per pack instructions (this is usually 2-4 minutes). Reserve 1/2 a cup of pasta water on draining. Return the pasta and water to the saucepan, stir in the pesto.

Gently break apart the [Peppered Oak Roasted Salmon](#) and place within the pasta. Season with black pepper and a splash of lemon juice. Serve topped with fresh rocket.

Enjoy!