

# SMOKED CHICKEN & PESTO PASTA SALAD

Serves 4 – or double up for a buffet salad

## Ingredients

- 2 [Smoked Chicken Breasts](#), sliced
- 4 portions of pasta
- 150g Pesto Sauce
- 100g Creme Fraiche (optional)
- 1 handful Watercress Leaves
- 2 Spring Onions, sliced
- 1 tbsp Roasted Pinenuts
- Fresh Shavings of Parmesan
- A twist of freshly ground black pepper
- A drizzle of [Fino Olive Oil](#)



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 [Fino Olive Oil](#) and a twist of black pepper.