



Smoked Salmon and Walnut Tagliatelle

Ingredients

250g tagliatelle pasta
50g walnuts, chopped
freshly chopped chives, to taste
freshly chopped dill, to taste
80g smoked salmon, diced
1 lemon, juiced and zested
6 tablespoons extra virgin olive oil, or as needed
salt and pepper, to taste

Directions

Preparation:10min › Cook:10min › Ready in:20min

Cook the tagliatelle according to packet instructions.

Reserve 1 tablespoon of chopped walnuts, chives and dill, to garnish. Place the remaining walnuts, herbs, smoked salmon, lemon zest and juice in a bowl. Add 4 tablespoons of extra virgin olive oil and a pinch of freshly ground black pepper. Allow salmon to marinate until the pasta is ready.

Drain the pasta, reserving some of the cooking water. Place pasta back in the saucepan then add the salmon mixture.

Add 2 tablespoons of olive oil, toss well and cook at low temperature for 30 seconds or so, until well mixed. Add some of the cooking water if too dry.

Garnished with reserved chopped walnuts and herbs; serve.

Tip

If you prefer, prepare the salmon mixture a few hours in advance then refrigerate until pasta has cooked.