






Cooking Made Easy

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Tagliatelle with Smoked Salmon and Lemon

Certain recipes are like a really good Madonna hit. No matter how many times you bring them back they always put a smile on your face and a spring in your step. Patrick's prawn and prosciutto linguine was one of those dishes. Not to be outdone Chef Rachel has stepped up to the plate with this beautiful smoked salmon tagliatelle. It's Borderline Like a Prayer.



25 min



family box



seafood first



Garlic Clove



Onion



Dill



Lemon



Purple Sprouting Broccoli



Tagliatelle



Hot Smoked Salmon



Crème Fraîche

Ingredients

	2P	4P
Garlic Clove, diced	-	2
Onion, diced	-	1 cup
Dill, chopped	-	4 tbsp
Lemon	-	1
Purple Sprouting Broccoli	-	300g
Tagliatelle 1	-	440g
Hot Smoked Salmon, flaked 2	-	1½ cups
Crème Fraîche 3	-	6 tbsp

⊕ May feature in another recipe

🌱 Our produce comes fresh from the farm so give it a little wash before using

LH Step for little hands

Allergens

1) Gluten | 2) Fish
3) Milk

Nutrition per serving: Calories: 819 kcal | Protein: 53 g | Carbs: 102 g | Fat: 20 g | Saturated Fat: 14 g



1 Boil a large pot of water with ½ tsp of salt ready for your pasta. Peel and finely dice the garlic and the onion. Finely chop the dill. Grate the zest of the lemon and squeeze the juice into a small bowl. Cut the ends off your broccoli and cut in half lengthways.



2 Put the pasta in the boiling water for 11 mins or until just 'al dente'. Add the broccoli for the last 4 mins of cooking. Drain but keep some of the pasta water.



3 As soon as you put the pasta in, put a large pan over a medium heat with 1 tbsp of butter or oil. Add the onion and cook for 4 mins. Add the garlic and 2 tsp of lemon zest and cook for a further 1 minute.



4 Flake the smoked salmon into the pan. Add 6 tbsp of the crème fraîche, 4 tbsp of pasta water, 2 tsp of lemon juice and 2 tbsp of dill.

5 Add the drained pasta and Tenderstem and give everything a really good toss with ½ tsp of salt and a good few grinds of pepper.
Tip: *If the pasta looks dry add some more pasta water.*

6 Divide your pasta between your bowls and sprinkle over the remaining dill and let your taste buds take a trip to La Isla Bonita.

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!