



BLACK MOUNTAINS SMOKERY
EST. 1996

HOT SMOKED SALMON AND ROCKET PASTA



Serves 1

Ingredients

80g Wholewheat penne
½ tbsp Olive oil
½ Lemon – zested and juiced
1 tbsp Parsley – roughly chopped
½ x 180g pack Oak Roasted Salmon fillets – flaked
25g Pumpkin seeds – toasted

Cook the pasta in a medium pan of boiling salted water following the packet instructions and drain.

In a large bowl, toss the cooked pasta with the oil, lemon zest and juice, parsley, salmon, half the pumpkin seeds and some seasoning. Set aside to cool.

Fold through the rocket leaves and transfer to a portable container. Scatter over remaining seeds before sealing.

<http://www.smoked-foods.co.uk>