

HOT SMOKED SALMON AND ROCKET PASTA

A delicious, healthy lunch

Serves 1

Ingredients

100g [Oak Roasted Salmon](#), flaked
80g Wholewheat penne pasta
25g [Smoked Pumpkin Seeds](#), toasted
½ Lemon, zested and juiced
1 tbsp [Fino Olive Oil](#)
1 tbsp Parsley, roughly chopped
[Halen Môn Sea Salt](#) and black pepper



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 [Fino Olive Oil](#), lemon zest and juice, parsley, [Oak Roasted Salmon](#), half the [Smoked Pumpkin Seeds](#) and some [Halen Môn Sea Salt](#) and black pepper.

Set aside to cool.

Fold through the rocket leaves and scatter over remaining seeds.

Enjoy!