

SIMPLE SMOKED SALMON PASTA

Serves 1 – Lovely for a warming lunch

Ingredients

50g [Smoked Salmon](#)

75g pasta

45ml Crème fraîche

1/2 Clove garlic - crushed

1/2 Lemon - juice and zest

Chives to garnish

[Halen Môn Sea Salt](#) and black pepper



Mix together the crème fraîche and crushed garlic.

Cook the pasta in [salted](#) water and drain, before returning it to the pan. Add the crème fraîche mix and cook on a low heat for 1 minute.

Turn off the heat and combine with the [Smoked Salmon](#) and lemon juice.

Season as required and top with the lemon zest, a few cracks of black pepper and chives.

Serve fresh and enjoy!