

# Creamy Herby Smoked Salmon Linguine.

Servings: 4 portions



## Ingredients

- Onion
- Garlic x 5 cloves
- Dijon Mustard x 1Tbsp
- Chicken Stock
- Broccoli
- Peas
- Smoked Salmon
- Linguine
- Crème Fraiche
- Basil x handful chopped
- Dill x handful chopped
- Tarragon x handful chopped
- Lemon
- Sun blushed Tomatoes

## Method

- Cut the broccoli into florets and blanch in boiling water.
- Finely dice the onion and slice the garlic and excess broccoli stem.
- In a large pan sweat off the onion, garlic and stems in olive oil until soft.
- Add dijon, chicken stock cube and roughly 500ml boiling water from the kettle.
- Cook the pasta.
- Simmer the sauce for a few minutes then add the peas, broccoli and shredded smoked salmon.
- Once the pasta is cooked, transfer to the sauce along with the zest and juice of a lemon, a healthy dollop of crème fraiche and chopped herbs.
- Stir together, allow to sit off the heat for 5 minutes and the sauce will thicken.
- Serve with a few chopped sun blushed tomatoes.