

# The Slug and Lettuce

## SALMON, SPINACH AND CRÈME FRAICHE PASTA

Serves 1



### INGREDIENTS

1 salmon portion  
120g papardelle pasta  
100g crème fraîche  
50g spinach  
5g rocket  
Drizzle of olive oil

### METHOD:

1. Cook the pasta in boiling salted water, drain and empty into a large bowl.
2. Place the salmon portion in foil with a drizzle of olive oil. Bake in the oven at 180 degrees for 20 minutes.
3. Add the salmon (broken into pieces) spinach and crème fraîche and mix gently.
4. Microwave for 50 seconds.
5. Pour immediately in a large square bowl.
6. Garnish with rocket and a drizzle of olive oil and serve as shown.