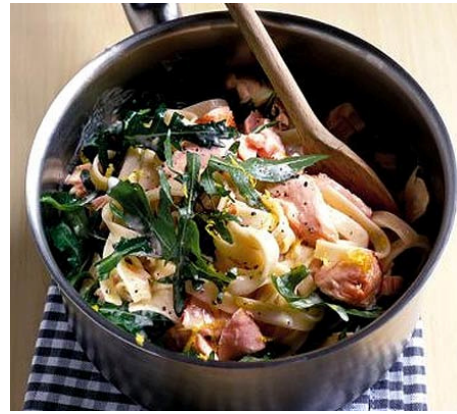


Salmon & rocket pasta

- 1 tsp oil
- 2 fresh salmon fillets
- 200g tagliatelle
- 100g bag rocket
- 2 tbsp crème fraîche
- zest ½ lemon



1. Heat oil in a non-stick pan and cook the salmon, skin-side down, for 5 mins. Turn over and continue to cook for 4 mins more until the salmon is cooked through. Remove from pan, leave to cool, then flake the fish into large chunks, discarding skin.
2. Cook tagliatelle according to pack instructions. Scoop out half a cup of cooking water, then drain and return to the pan. Toss in the salmon and remaining ingredients, loosening with cooking water, if the mixture is too thick. Serve immediately.