

Pasta Bake with Smoked Salmon, Fontina & Peas



Serves 3 Prep 10 mins

Cooking 20 mins

Easy

Ingredients

200g dried penne rigate
100g smoked salmon, cut into thin strips
100g frozen peas, defrosted
3tbsp snipped fresh chives
100g fontina cheese, rind removed & cut into small pieces

For the béchamel

50g butter
50 plain flour
500ml full-fat milk
grated nutmeg
1/2 tsp sweet paprika
Salt & Pepper

1. First make the béchamel sauce. Melt the butter in a medium saucepan over a medium heat until foaming. Add the flour and cook for 1-2 mins or until pale golden, stirring continuously.
2. Start adding the milk a little at a time, whisking constantly and waiting for it to be incorporated before adding more. Bring to the boil then reduce the heat and simmer gently for 5 -10 minutes, whisking occasionally, until thickened and smooth. Add the nutmeg and paprika and season with salt & pepper. Remove from the heat and set aside to cool slightly.
3. Cook the penne in a large pan of boiling, salted water until al dente. Drain thoroughly and tip it into a large bowl. Add the smoked salmon, peas and chives, and half of the fontina and the béchamel. Stir to combine. Preheat the grill to medium.
4. Grease a baking dish, 25 cm diameter. Tip the pasta mixture, cover with the remaining béchamel and scatter over the remaining fontina.
5. Place the dish under the grill and cook for 5 mins or until golden. Leave to rest for about 5 mins, then serve.