

Tagliatelle with Smoked Salmon



Serves 4 **Prep 10 mins**

Cooking 10 mins

Easy

Ingredients

1 tbsp vegetable oil
250g chestnut or button mushrooms, quartered
375g dried or fresh tagliatelle
125g pack of smoke salmon (strips are fine), chopped
3 tbsp chopped fresh parsley
200ml carton half-fat crème fraiche
juice of 1/2 lemon
salad, to serve

1. Heat the oil in a frying pan. Add the mushrooms and cook for 8 minutes until beginning to brown.
2. Meanwhile, bring a large pan of salted water to the boil. Add the pasta and cook according to the packet instructions.
3. Stir the salmon, parsley, crème fraiche and lemon juice into the mushrooms and season. Drain the pasta and quickly toss with the creamy sauce. Serve immediately with a salad.