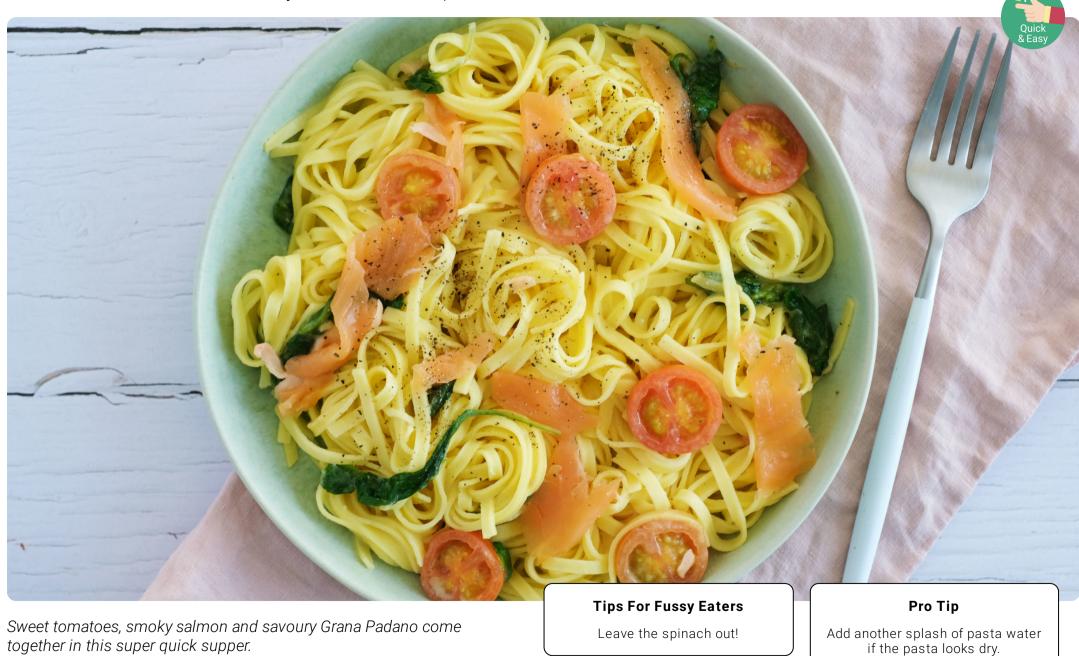
Easy Smoked Salmon Pasta

with Cherry Tomatoes and Spinach



together in this super quick supper.

Cooking Time: 15 min

Cals 687 | Prot 37 | Carbs 95 | Fat 16

Ingredients	For 2	For 3	For 4	
Smoked Salmon Slices	100	200	200	Grams
Cherry tomatoes	150	250	300	Grams
Water	200	300	450	ML
Fresh fettuccine	250	500	500	Grams
Olive oil	1	1	2	Tbsp
Vegetable stock cube	0.5	1	1	Piece
Grana padano	60	60	120	Grams
Baby spinach	60	90	125	Grams
Cream cheese	20	40	40	Grams
Salt	0.5	1	1	Tsp
Black pepper	0.5	1	1	Tsp







1 Prep

Halve the **cherry tomatoes**. Tear the **salmon** into bite-sized pieces.

2 Boil fettuccine

Bring a large pot of salted water to the boil. Once boiling, add the **fettuccine** and cook for 2-3 min until 'al dente' or cooked to your liking. Drain and reserve 200/300/450ml of pasta **water**.

Meanwhile, heat medium-high heat drizzle of **olive oil** tomatoes and fry they start to pop.

3 Cook tomatoes

Meanwhile, heat a pan over a medium-high heat with a generous drizzle of **olive oil**. Add the **tomatoes** and fry for 4 min or until they start to pop.







4 Simmer

Add the **measured water** (use the reserved pasta cooking **water**!) to the pan with the **stock cube**, the **Grana padano**, **spinach** and **cream cheese**. Simmer for 3 min. Season with **salt** and **pepper**.

5 Add

Remove the pan from the heat. Add the drained **fettuccine** and **salmon** to the pan.

6 Serve

Toss. Divide among plates and finish with a generous grind of **black pepper**.



Share your dinner on #hellochef! hellochef.com hello@hellochef.com 04-383-93-99