



Sweet tomatoes, smoky salmon and savoury Grana Padano come together in this super quick supper.

Cooking Time: 15 min

Cals 687 | Prot 37 | Carbs 95 | Fat 16

Tips For Fussy Eaters

Leave the spinach out!

Pro Tip

Add another splash of pasta water if the pasta looks dry.

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**.



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**.