

Creamy Smoked Salmon Linguine

with Lemon and Dill

hellóchef

Want dinner on the table ASAP? This one's for you!

Cals 863 • Prot 55 • Carbs 105 • Fat 28

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🕒 cook: 20 min

R3424



Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

Ingredients

Pasta	2 ppl	3 ppl	4 ppl	
Smoked Salmon Slices 6*	200	200	400	Grams
Linguine 10*, 11*	250	375	500	Grams
Water	150	225	300	ML
Fresh dill	15	15	15	Grams
Lemon	1	1	1	Piece
Cooking cream 4*	100	200	200	ML
Vegetable stock cube 15*	1	1	1	Piece
Baby spinach	40	60	90	Grams
Grated Parmesan 4*	60	90	120	Grams
Black pepper	1	1	2	Tsp

Allergens

***6 Fish, *10 Wheat, *11 Gluten, *4 Milk, *15 Celery**

Due to production methods, we cannot guarantee our products are completely free from any allergen such as **Peanuts, Tree Nuts, Sesame Seeds, Milk, Eggs, Fish, Crustaceans, Molluscs, Soya, Wheat, Gluten, Lupin, Mustard, Sulphur Dioxide** and **Celery**.

Nutritional information

Per Serving*

Energy (kJ/kcal)	3599 / 863
Fat (g)	27.5
of which saturates (g)	9.3
Carbohydrate (g)	105
of which sugars (g)	6
Fiber (g)	9.2
Protein (g)	55.1
Salt (g)	0.8

*Nutritional information only applies to ingredients supplied by Hello Chef. The cooking process and additional ingredients added at home will affect total values.



1 Boil pasta

Bring a large pot of salted water to the boil. Once boiling, add the **linguine** and cook for 8-10 min until 'al dente' or cooked to your liking. Reserve 150/225/300ml of **pasta water** and drain.



2 Prep

Meanwhile, tear the **salmon** into bite-size pieces. Chop the **dill**. Wash the **lemon** thoroughly. Grate its zest with a fine blade or box grater – take care to avoid the bitter pith.



3 Make sauce

Heat a pan over a medium heat. Add the {100/200/200}ml **cooking cream**, {0.5/1/1} **stock cube**, **measured pasta water** and **baby spinach** to a pan. Simmer for 3 min.

Tip! Adding starchy pasta water to the sauce not only helps to season the dish but also helps the sauce stick to the pasta.



4 Finish

Once the **pasta** is cooked and drained, add it to the pan with half of the Grana padano and half of the **dill**. Cook for 2 min. Remove from the heat, add half of the **smoked salmon** pieces and {1/1/2} tsp of **lemon** zest. Season with a squeeze of **lemon** juice and a crack of **black pepper**.

Tip! Leave out the dill if you're not a fan!



5 Serve

Divide the **linguine** between bowls, top with the remaining **salmon** and garnish with the remaining **dill** and Grana padano.