

Pasta with Salmon, Broccoli Peas & Mascarpone



Always a firm favourite and so simple

Ingredients for 4 people

2 x salmon fillet steaks
Broccoli x 1 small head
Handful of frozen peas
Extra Virgin Olive Oil

Unsalted butter
Mascarpone cheese
2 x slices of lemon
Dill & Lemon Herb Salt
500 g of Penne Pasta or similar

Method

Place the 2 x salmon fillets on a sheet of tin foil. Add a knob of unsalted butter, a lemon slice and a good tsp of Dill & Lemon Herb Salt onto the fillets. Wrap up into a parcel and cook in a hot oven 200C/Fan180C Gas mark 6 for 20 mins.

Bring a large saucepan with a little bit of salt to the boil. Add the pasta and cook as per instructions (I always reduce the timing for a minute or so and test so as to achieve an “al dente” finish.)

You can add the frozen peas and broccoli florets into the pasta water 5 minutes before the end time.

Drain the pasta leaving a small amount of water in the bottom. Add a tsp of the Dill & Lemon Herb salt and give it a good stir.

Add 1 or 2 tbsp of Mascarpone (to taste) and the flaked salmon bits

Yum Yum!!.

SO QUICK AND EASY!! Just Click on the link to buy [Dill & Lemon](#)

Now! Please tell us on the Social networks on our site what you think or if you if did something different! We would love to hear from you!!