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ASDA Recipes

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ASDA Recipes

Smoked salmon pasta

Great for unexpected quests

Serves 4

Ready in 15 minutes

Ingredients

- 350g Asda conchiglie (pasta shells)
- 6 spring onions, trimmed and chopped
- 142ml pot Asda double cream
- Half a lemon, grated zest
- 125g pack Asda smoked salmon trimmings
- 2tbsp fresh Asda flat-leaf parsley, chopped

Method

1 Place a large pan of salted water on to boil. Add the pasta and simmer for 12 minutes until just soft, then drain.

2 Meanwhile, place the spring onions, cream and lemon zest in a saucepan. Season and heat gently. When almost boiling, add the smoked salmon and parsley. Remove from the heat.

3 Mix the pasta with the sauce and serve immediately with freshly ground black pepper.

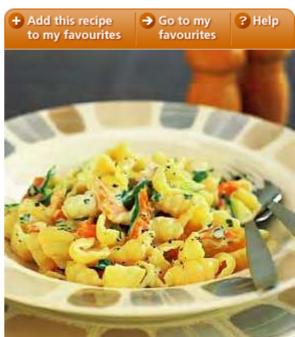
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Per serving Calories 525, Carbs 67g, Fat 22g, Saturated fat 13g

Flavour of the month

Strawberries - Sweet, succulent and scrumptious, you'll be spoilt for choice when it comes to making desserts with our bumper crop of red **beauties**