

ASDA Recipes

Search

Enter an ingredient or recipe keyword:

Vegetarian

Search

- ▶ **Home**
- ▶ Browse
- ▶ Recipes by theme
- ▶ Flavour of the month
- ▶ Quick and tasty
- ▶ Best in season
- ▶ My favourites

Tell us what you think of this site...

ASDA Recipes

Smoked salmon pasta

Great for unexpected guests

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.

Print this recipe

+ Add this recipe to my favourites → Go to my favourites ? Help



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

Recipe home