



Smoked Trout with Angel-hair Pasta

Difficulty level:



Ingredients:

1 x Whole Smoked Eildon Trout (flaked & bones removed)

or 300g of Smoked Fillets (finely chopped)

Olive Oil

1 Lemon (finely grated rind & juice)

500g dried angel-hair pasta

2 cloves of garlic (crushed)

1 x handful of rocket leaves (thinly shredded)

1 x small bunch of parsley

Salt & Pepper

Fresh Chilli (finely sliced) - *optional*

Method:

1. In a small bowl, combine the juice of the lemon, olive oil, chilli & garlic.
2. Meanwhile, cook the pasta in a pot of salted, boiling water until al dente.
3. Drain the pasta & return to the pot, adding the trout, rocket, parsley, the lemon juice mixture and the grated rind of the lemon.
4. Season with salt & pepper. Serve topped with parmesan cheese, cracked pepper & extra parsley.

