



Bow Tie Pasta with Smoked Salmon and Peas

Serves 3-4 but I always double it for leftovers

Ingredients

- 2 rounded cups bowtie pasta (farfalle), uncooked (probably 6-7 ounces)
- 1/2-pound cold alder smoked salmon
- Juice and zest of 1 large lemon (you should have around ¼ cup of juice)
- 1 ¼ cup frozen peas, no need to defrost
- 1/3 cup heavy cream
- ¼ cup freshly grated Parmesan cheese plus about 2 Tbsp to sprinkle on top of the finished dish
- Cracked black pepper to taste

Instructions

Remove the skin from the smoked salmon and tear the fish into medium sized pieces. Remove any bones you find along the way.

Bring a large pot of water to a boil and add two teaspoons of table salt. Cook the pasta to just al dente. Drain, but reserve a half cup of the pasta cooking water.

While the pasta is cooking, gently heat the cream in a large sauté pan. Add the frozen peas, the lemon juice and zest, ¼ cup of grated parmesan and the pepper to taste and stir slightly. Add the frozen peas and the fish and barely cook until the peas are heated but still green. Add the cooked, drained pasta and mix together. Taste and add more ground pepper if desired. Add a bit of the reserved pasta water if the sauce seems too thick. Because of the smoked fish, the salted pasta cooking water and the parmesan cheese I do not add additional salt!

Serve while hot and sprinkle each bowl with extra cheese to garnish.