

HEINZ

RECIPE

Salmon and Pea Pasta

Salad
Cream
with
cucumber
and dill



Serves:

4 (or serves 10 as a side salad)



Preparation Time:

5 minutes



Cook Time:

20 - 22 minutes

Ingredients:

- 2 vegetable stock cubes
- 400g farfalle pasta
- 100g asparagus tips, cut into 2cm pieces
- 100g frozen peas
- 3 tbsp **Heinz Salad Cream with Cucumber and Dill**
- 100g natural yoghurt
- 150g hot smoked salmon, flaked
- Rocket salad, to serve

Method:

Bring 2 litres of water to the boil, add the stock cubes and the pasta and bring back to the boil. Cook the pasta according to the pack instructions, adding the asparagus and peas 3 minutes before the end, and drain.

Meanwhile in a large bowl mix **Heinz Salad Cream with Cucumber and Dill** with the natural yoghurt.

Stir the drained pasta, asparagus and peas into the salad cream mixture with the hot smoked salmon, season and serve with a rocket salad.

Tip: Other green vegetables such as courgettes, sugar snap peas and broccoli can be used.