



# Smoked Trout Pasta With Creamy Dill Sauce

Serves 4

Total time: 10 mins

# Ingredients

400g fresh linguine

6 tablespoon crème fraîche

1 tablespoon lemon juice

1 handful dill, finely chopped

2 skinless smoked trout fillets, about 125 g  
each

2 spring onions, chopped

1 pinch salt

1 pinch pepper



## Method

- Cook the linguine according to the pack instructions.
- Meanwhile, mix together the crème fraîche, lemon juice and dill to make a smooth sauce. Break the trout into bite-sized pieces.
- Drain the pasta, reserving a little of the cooking water. Return to the pan and stir through the sauce, trout and spring onions. Season well and add a little of the reserved cooking water to loosen. Serve immediately with extra dill scattered over.