

# Pasta

## PASTA WITH AVOCADO & SALMON



Serves: 4

### Ingredients

- 350 g dried pasta
- Avocado oil
- 2 ripe avocados
- Lemon juice
- Fresh dill or basil, chopped
- 400 g smoked salmon ribbons
- 200 g crème fraiche or reduced fat cream

### Preparation

1. Bring a large pan of salted water to the boil. Add the pasta and cook until al dente, about 7 minutes. Drain, toss with a few teaspoons of avo oil and set aside.
  2. Cut avocados into small cubes and toss gently in a bowl with lemon juice and chopped herbs.
  3. Cut the salmon into bite-sized cubes
  4. Gently stir the crème fraiche through the drained pasta, and carefully fold in the avocado mixture and the salmon.
  5. Serve in warmed bowls and garnish with sprigs of fresh herbs
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