

Linguine with smoked salmon and rocket

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Looking for quick and easy lunch ideas? Try linguine with smoked salmon and rocket.

Ingredients (serves 2)

- 150g linguine
- Handful of rocket
- 80g smoked salmon
- Half a lemon
- Olive oil
- Salt and pepper
- Tsp butter

Method

Cook linguine until al dente in salted boiling water. Remove and refresh in a pan with just enough butter and olive oil to coat pasta.

Cut and toss through smoked salmon.

Finish by tossing through rocket and seasoning salt, pepper and lemon juice and serve.

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