



Pasta Salad with Hot-Smoked Trout and Rustic Pesto

Preparation time: 15 minutes | Cooking time: 13 minutes | Serves: 4

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| 300g macaroni pasta | 1 punnet cherry tomatoes, quartered |
| 1 tbsp extra virgin olive oil | 200g hot-smoked trout, flaked |
| 200ml Fast Ed's rustic pesto | 1 red onion, finely sliced |
| 4 green shallots, finely sliced | Sea salt flakes and freshly-ground black pepper |
| ½ bunch dill, chopped | Crème fraiche, to serve |
| 2 oranges, segmented and diced | |
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- 1 Cook the pasta in a large saucepan of rapidly-boiling salted water according to manufacturer's instructions, until al dente. Drain well, then toss with the olive oil and set aside to cool. Mix with the pesto.
- 2 Combine the shallots, dill, orange segments, tomatoes, trout and onion in a large bowl and mix gently. Add the pasta and toss, then season with salt and pepper. Drizzle with crème fraiche to serve.

Handy Tip: This recipe uses rustic pesto with kale. Store your pesto in the leak-proof **Match-ups™ Clips 350ml**.



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