

In the Kitchen with **Fast Ed**



Pasta Salad with Hot-Smoked Trout and Rustic Pesto

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

300g macaroni pasta
1 tbsp extra virgin olive oil
200ml Fast Ed's rustic pesto
4 green shallots, finely sliced
½ bunch dill, chopped
2 oranges, segmented and diced

1 punnet cherry tomatoes, quartered
200g hot-smoked trout, flaked
1 red onion, finely sliced
Sea salt flakes and freshly-ground black pepper
Crème fraiche, to serve

- 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.

Fast Eds Note: This recipe uses my rustic pesto with kale. Store your pesto in the leak-proof **Match-ups™ Clips 350ml**.

