



Recipe from BigFish Brand™ Minted Salmon, Mascarpone & Asparagus Pappardelle

A deliciously simple pasta dish that cooks in minutes but with a luxurious feel, ideal for a supper that's a little bit special. Serve with a fresh salad.

Preparation time: 10 minutes

Cooking time: 10 minutes

Serves two

Ingredients

2 BigFish Brand™ Salmon Fillets with Garden Mint (frozen)

175g pappardelle pasta

100g mascarpone cheese

100g asparagus tips

50ml dry white wine

1 clove garlic, finely diced

1 shallot, finely diced

2 tbsp olive oil

Zest of half a lemon

Salt and pepper, to season

2 sprigs fresh mint, to serve



Method

1. Bring a pan of boiling water with 1 tsp of salt to a rolling boil. Add the pappardelle and cook for 6-8 minutes, occasionally stirring to stop the pasta sticking together.
2. Take the BigFish Brand™ salmon from the freezer and remove the outer packaging. Pierce a hole in the vacuum pack on each fillet, then place on a microwavable plate and cook on full power for 4 minutes from frozen, until cooked.
3. Then, in a large frying pan, add 2 tbsp olive oil and bring to a medium heat. Add the chopped shallot and garlic, cooking for 2-3 minutes until softened and translucent but not browned.
4. Add the white wine to the garlic and shallot and cook for a further minute, before adding the mascarpone and gently stirring together.
5. Take the cooked salmon from the packaging and flake into the white wine and cream sauce, allowing all the flavours to combine.
6. Just before the pasta has finished cooking, add the asparagus to the water in the same pan and let the two cook together for one minute.
7. Drain the pasta and asparagus, and then add to the salmon and sauce.
8. Add the lemon zest to the pasta and sauce, seasoning with salt and pepper to taste, before serving and topping with a sprig of fresh mint.