



Simple Smoked Salmon & Ricotta Linguine

Our Irish smoked salmon is from Dunns of Dublin which is Ireland's oldest fish company set up in 1822! We also have the first of the delicious Irish baby heirloom tomatoes which have just come in to season. Taking only 15 minutes, this dish is so fast to make. Perfect after a long day!

Nutritional Info

Calories: 605 kcal
Carbohydrates: 79 g
Protein: 40 g
Fat: 15 g

Ingredients

- Smoked Salmon
- Ricotta
- Fresh Basil
- Linguine
- Heirloom Tomatoes

Your Pantry

- Olive Oil
- Salt & Pepper

Allergens


[Fish \(Salmon\)](#)
[Milk \(Ricotta Cheese\)](#)
[Wheat \(Pasta\)](#)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



METHOD

Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.



1) **Boil the Pasta**

Cook the linguine in a pot of boiling salted water for 8-10 minutes.

2) **Prepare the ingredients**

While the pasta is boiling, slice the tomatoes in half and slice the smoked salmon into strips.

3) **Drain the pasta**

When the linguine is cooked, drain it.

4) **Fry the tomatoes**

Add some oil to a pan over a medium heat, fry the tomatoes for 2 minutes. Then add in the ricotta and the cooked linguine. Toss the ingredients together.

5) **Add the salmon**

Now add in the smoked salmon and stir through the linguine. Season with salt and pepper.

6) **Plate the dish**

To finish, tear some basil leaves on top of the dish.



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