

Tomato tagliatelle



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Tomato tagliatelle with salmon, courgette and mint

Quantity:

1 packet of
250 g
180 ml
2 tbsp
a few
for garnish
1
half
to taste

Ingredients:

tomato tagliatelle by Laura & Lui (300 g)
skinless salmon
cream with 30% fat content
capers
sun-dried tomatoes
mint leaves
lemon
a small courgette
frying oil
salt and pepper

Preparation instructions:

Wash the salmon, cut into large cubes and fry in a pan with hot oil. Add the courgette slices cut into half and fry. Add the chopped sun-dried tomatoes and capers. Pour in the cream and let the liquid in the sauce evaporate.

Boil 3 l of water. Salt (15 g salt per litre). Drop the frozen tagliatelle into boiling water and cook for 3 minutes until the water starts boiling again. Add the cooked pasta into a pan and stir gently.

Transfer to bowls, garnish with fresh mint leaves and charred lemon pieces.

Buon appetito!