



# *Pasta Vera Smoked Salmon Tortellini with Creamy Dill Sauce*

## **INGREDIENTS**

Serves 2

400g Pasta Vera Smoked Salmon Tortellini

50g Butter

Bunch Spring Onions- Chopped

250ml Cream

3 Tbsp White Wine

1 Lemon- Juiced

Handful Dill- Chopped

150g Smoked Salmon- Cut 1cm

Pine Nuts to Serve

Capers to Serve

Salt + Pepper



## **METHOD**

Bring a pot of salted water to the boil

Toast pine nuts in a fry pan, stirring occasionally until slightly browned. Put nuts aside for serving later

In the same pan, fry spring onions in the butter for around 5 minutes. Add wine and let the sauce reduce for a minute. Add cream, dill and lemon juice, letting the sauce simmer until thickened slightly

While the sauce is cooking, add tortellini to the pot of boiling water and cook for 7-8 minutes or until al dente. Before draining the pasta scoop out some cooking water and put aside

Add tortellini, 3Tbsp cooking water and smoked salmon into the sauce, gently stir and warm through

Serve in bowls and top with toasted pine nuts and capers. Season with salt and pepper

Enjoy!