



Chunks of salmon with asparagus and al dente pasta is a classic combination, but it's the fiery horseradish that lifts this deceptively simple dish into the flavour stratosphere

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3 days ago

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## **Hot-smoked salmon pasta with asparagus and horseradish**

**Serves 2**

*160g farfalle pasta*

*150g asparagus*

*100g hot-smoked salmon*

*1 tbsp crème fraîche*

*1 tbsp Tracklements strong horseradish cream*

*Salt and pepper*

Cook the pasta according to the packet instructions. Meanwhile, steam the asparagus and cut into inch long pieces.

Drain the pasta, reserving 1 tbsp of liquid, then return pasta and liquid to the pan.

Stir in the salmon, asparagus, crème fraîche and horseradish. Season to taste.

*Recipe from [tracklements.co.uk](http://tracklements.co.uk)*

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