

Spaghetti with Hot-Smoked Salmon, Rocket & Capers

SERVES 4

INGREDIENTS

- *125ml Extra virgin olive oil*
- *25g Fresh white bread-crumbs*
- *500g Spaghetti*
- *2 Cloves garlic*
- *2 Tiny dried birds eye chillies - finely crumbled*
- *Finely grated zest of 1 lemon*
- *4 Tablespoon capers*
- *85g Rocket*
- *200g Hot smoked salmon, flaked*
- *Sliced tomatoes, to Serve*



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METHOD

1. Heat 2 tablespoons of oil in a small frying pan until hot.
2. Add the bread-crumbs and cook over a medium heat for 3-4 minutes until golden and crisp, turning often. Tip into a small bowl. (You can prepare these several hours ahead.)
3. Cook the spaghetti in plenty of gently boiling well-salted water until al dente.
4. Meanwhile peel the garlic and chop it very finely.
5. Put the rest of the oil in a small pan and add the garlic and chillies. Warm gently over a low heat so they flavour the oil - but don't let the garlic fry.
6. Drain the spaghetti and tip it into a warmed very large serving bowl.
7. Quickly add the lemon zest and capers to the oil, then pour over the pasta.
8. Toss well, add the rocket and salmon and toss again - take care not to break up the salmon too much.
9. Scatter the bread-crumbs over and serve with a salad of sliced tomatoes.

Chef's Tip

Replace the rocket leaves with baby spinach if you don't want the dish to be too peppery.

