

Fresh tagliatelle with smoked trout and basil

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Looking for easy pasta recipes? Try fresh tagliatelle with smoked trout and basil.

Ingredients (serves 4)

- 50g of fresh [pasta](#)
- 150g of smoked trout
- 2 tablespoons coriander leaves, chopped
- 2 tablespoons fresh basil leaves, chopped
- Fresh lime for garnish

Dressing

- 1 clove garlic, minced
- 1 tablespoon of fish sauce
- 100ml of fresh lime juice
- 100ml brown rice vinegar
- 2 tablespoons cold pressed peanut oil
- 25g palm sugar, crushed

Method

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Cook pasta in plenty of boiling water. Drain, refresh and allow to thoroughly cool (chill if desired).

Slice smoked trout into strips and combine with basil and coriander. Combine all dressing ingredients together and pour over cooled pasta. Add trout mixture and toss well before serving.

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