

Fusilli with smoked salmon & chives

INGREDIENTS:

250g (8oz) Fusilli
25g (1oz) butter
150 ml (5fl oz) sour cream
2 tablespoons chopped chives
198g (7oz) tin or frozen sweet corn
2 teaspoons of lemon juice
50g (2oz) or more if you like it, smoked salmon
Salt and pepper

METHOD:

Cook the pasta according to the packet instructions.
Gently heat the butter and cream, stir in the chives, sweet corn and lemon juice.
Cut the salmon into small pieces and add to the sauce with the cooked drained pasta.
Season.

This recipe is one that Lorna has been making for years, she found the recipe on the back of a packet of pasta and cut it out and kept it in the back of a recipe book. It's very quick and easy to make. Enjoy!

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