

# Lemon Salmon Pasta



## Ingredients

400 gm spaghetti or linguine  
3 tblsp olive oil  
3 tbls salted capers, rinsed  
2 cloves sliced garlic  
2 small red chillies seeded and chopped  
3 salmon fillets  
3 tblsp lemon juice  
1 cup basil leaves  
salt and pepper to taste  
1/2 cup grated parmesan cheese

## Method

Take salmon out of fridge 1/2 an hour before cooking

For pasta, place large pot water on stove to boil - when boiling place pasta in pot, read instructions on pasta packet for length of cooking time - the fresher the pasta the less time it takes to cook

Heat frypan, add a touch of oil and cook salmon skin side down for 5 minutes, turn over and cook for 1 minute. Take out of pan and rest

Wipe pan with paper towel and heat oil, add capers, garlic and chillies for 1 minute, flake salmon and add to pan with lemon zest until heated through

Drain pasta and add to pan with lemon juice and basil, salt and pepper, toss in parmesan and serve