



## Smoked Salmon Pasta Bake with Crispy Kale

Smoked salmon pasta bake combines the mellowed oaky smokiness of smoked salmon with creamy freshly grated parmesan and pasta of your choice. When I decided to make this meal, I realised I had run out of penne pasta which is what I generally prepare for this kind of meal. Instead I used the wide bands of pappardelle pasta and it was as equally delicious and fun to eat.

Adding anchovies and capers to the pasta offers a depth of flavour punctuated by the salty sour bite of capers.

The kale is baked lightly in the oven and adds an earthy flavour and crispy lightness to this easy to prepare and nutritious meal.

### Ingredients:

500g pasta of your choice

200g smoked salmon

500g chopped kale or chard

100g anchovy fillets

50g capers

Juice of 1 lemon

Pinch of chilli flakes (optional)

150g freshly grated parmesan cheese (or cheese of your choice)

Black pepper to taste

### Method:

1. Preheat the oven to 180°C/350°F/Gas 4.
2. On a flat baking tray, spread out the kale or chard and bake for approximately 20 minutes until turning crispy.
3. Meanwhile cook the pasta of your choice and after draining (retain a little pasta fluid), add the anchovies and capers and combine well. The anchovies will melt into the pasta juices. Next flake the smoke salmon into the pasta mix.
4. Add the crispy kale or chard to the pasta mix and sprinkle with the lemon juice and chilli flakes if using.
5. Top with grated parmesan and bake in the oven for approximately 20 minutes or until the cheese is beginning to brown.

Serve heaped onto 4 plates.