



Creamy pasta and salmon salad

GF*

Serves: 4

Preparation time: 10 mins | Cooking time: 15 mins

Ingredients

250g chickpea penne pasta

1 tsp dijon mustard

1 cup probiotic natural yoghurt

1 lemon, zested and juiced

White pepper, to taste

200g hot smoked salmon, flaked and bones removed

2 tbsp capers in vinegar, drained

¼ cup chopped dill

Method

1. Cook pasta according to packet instructions. Drain and allow to cool.
2. Mix together mustard, yoghurt, lemon zest, lemon juice and pepper in a large mixing bowl.
3. Gently fold the cooled pasta, salmon and capers.
4. Garnish with fresh dill.

***Can be tweaked to be gluten free:**

Check chickpea pasta is gluten free