



Tagliatelle with Asparagus, Smoked Chicken and Red Peppers

Ingredients

(Serves 4)

500g fresh tagliatelle.

12 shoots asparagus.

2 red peppers, cut into large slices.

100g smoked chicken.

For dressing

20ml balsamic vinegar

50ml olive oil.

30ml lemon juice.

Chopped Fresh Dill

1 teaspoon whole grain mustard.

Shaved parmesan to serve.

Method

Cook pasta as instructions until al dente and keep warm.

Brush peppers and asparagus with oil and place in char grill pan and cook for two minutes. Divide pasta into four bowls and mix smoked chicken through each. Top with the red peppers and the asparagus.

Whisk the dressing ingredients together and pour over pasta.

Top with shaved parmesan.