



Smoked Chicken Pasta Salad with Broad Beans and Pesto by Sue Lawrence

INGREDIENTS (Serves 6)

If you use older broad beans, you will have to remove the outer skin which can be tough. Young beans are tender enough; frozen beans also work well for this dish.

350g penne
150g broad beans (use young or frozen beans)
2 heaped tbsp pesto (preferably coriander pesto; otherwise, basil pesto is fine)
2 tbsp extra-virgin olive oil
200g smoked chicken cut into slivers
Coriander or basil to garnish

METHOD

- Cook the pasta to packet instructions. Cook the broad beans until just done (2-3 minutes in boiling water) then drain well.
- Drain the pasta then toss in the beans, pesto and oil and season. Cool to barely warm or room temperature then toss in the smoked chicken.
- Check seasoning and add a little extra oil to loosen if needed.
- Garnish with a sprig or two of coriander or basil and parmesan shavings.



Rannoch Smokery is a dedicated meat and game smoker, passionate about quality and producing the best smoked meats in the country from the hills surrounding Kinloch Rannoch in Scotland. To date our products have accumulated 18 Great Taste Awards from the Guild of Fine Food Retailers, which is the seal of real quality in speciality food and drink.

To find out more about our range of products and source some fantastic recipes log on to www.rannochsmokery.co.uk.