



Smoked Chicken Tagliatelle with Asparagus and Red Peppers

INGREDIENTS *(Serves 4)*

500g fresh tagliatelle
12 asparagus spears
2 red peppers, cut into large slices
100g smoked chicken
Parmesan shavings to serve

FOR THE DRESSING

20ml balsamic vinegar
50ml olive oil
30ml lemon juice
Chopped fresh dill
1 tsp wholegrain mustard

METHOD

- Cook pasta as instructed until al dente and keep warm.
- Brush peppers and asparagus with oil and place in 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.



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.