



Creste di gallo with smoked salmon

NIBBLEDISH CONTRIBUTOR

Ingredients

400g of crested di gallo or other Italian pasta like penne or orecchiette 200g of smoked salmon 2 pieces of bell pepper 3 spoons of olive oil 2 cloves of garlic 3/4 cup of cream 1/2 of spoon of ground pepper basil leaves for garnish

Instructions

1. cook pasta according to the directions at the package
2. heat the oil in the frying pan, add minced garlic, then cubed peppers, fry till peppers are soft
3. add smoked salmon, sliced
4. add cream, fry 5 min on medium heat till the liquid reduced and sauce becomes more dense
5. add ground pepper
6. add al dente cooked pasta
7. mixed well, served garnished with basil leaves