

# PENNE & HOT SMOKED OCEAN TROUT WITH SEASONAL GREENS AND DANISH FETA





### **INGREDIENTS:**

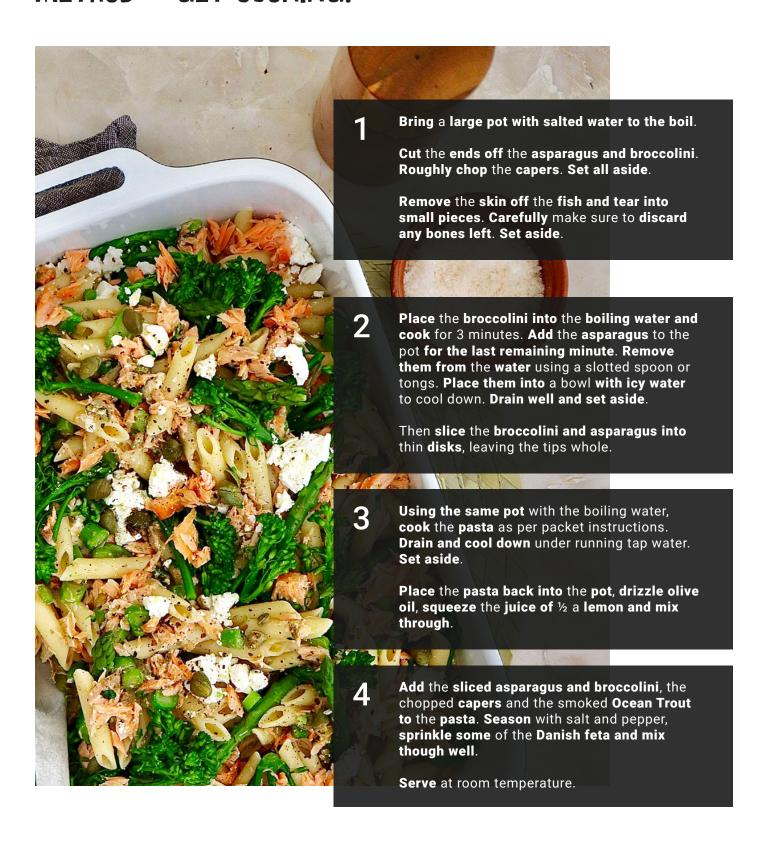
- > 1 Broccolini Bunch
- > 1 Asparagus Bunch
- > 2 Tbsp Capers
- > 500g Penne Pasta
- > 300g Smoked Ocean Trout
- > 100g Danish Feta
- > 1 Lemon

#### WHAT YOU'LL NEED FROM YOUR PANTRY:

> Olive Oil

> Salt and Pepper

## METHOD - GET COOKING!



#### CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Use leftovers Danish feta and capers on a salad, wrap or in another pasta dish.
- Make sure to double check for fish bones while tearing the fish.