

Asian Gourmet Sauces made by Mei  
**RECIPE CARD**



## WAYS TO USE THIS SAUCE

### SPREAD IT ON

On BBQ burgers and sausages, and artisan bread and sandwiches.

### MIX WITH IT

Mix 1 tablespoon into cooked pastas.

### COOK WITH IT

Spread 1 tablespoon and drizzle of oil on grilled salmon or chicken fillet.

### SERVE ON CRACKER & CHEESE

The umami flavour released from sun-dried tomatoes is so appetising.

FOR MORE RECIPE IDEAS PLEASE VISIT:  
[www.meishomemade.co.uk/recipes](http://www.meishomemade.co.uk/recipes)



## Ready Steady Tagliatelle serves 2

Make a quick and tasty snack in minutes. Just stir-in 2 tbsp of Mei's Red Pepper Spread and Wild Garlic Extra virgin olive oil onto cooked pasta. There you have it! It's super delicious and nutritious. You can turn it into a meal by adding pan fried salmon or any other proteins of your choice. Please see note\*

### INGREDIENTS

- 2 portion of fresh tagliatelle
- Ready to use Wild Garlic Extra Virgin Olive Oil (alternatively use basil and extra virgin olive oil)
- Grated parmesan cheese for garnish, optional.

**Note\* For meal option cook Pan-Fried Salmon first.**

- 2 portions of salmon fillets skinned and chopped in cubes

### METHOD

- Boil water in a deep sauce pan for cooking pasta.
- In the meantime, take a deep frying pan, heat 2 tbsp of cooking oil in medium low heat, place salmon cubes and fry evenly on each side on the pan for 1-2 minutes. Take care not to burn them. Once cooked turn off the heat, and season with salt and pepper.
- By now water is boiled, add 1 tsp of sea salt in the boiling water. Then cook pasta as per the packet. Drain cooked pasta in a colander then transfer in a mixing bowl.
- Stir-in 2 tbsp of Mei's Red Pepper Spread and 1 tbsp of Wild Garlic Extra Virgin Olive oil into the pasta evenly.
- To serve, place crispy pan-fried salmon cubes on top of a plate of well flavoured tagliatelle with garnish.

Other sauces you might like to try on this recipe: Mei's Dan Dan Chilli Sauce, Mei's Original Chilli Sauce, Mei's Hot Dates Chilli Paste, Mei's Sweet Chilli Chutney, Mei's Red Pepper Spread, Mei's Smoked Paprika Chilli Sauce, Mei's Original Chilli Sauce HOT.