

Sig's Smoked Trout and Spinach Angel Hair Pasta

Ingredients:

Dressing:

½ cup extra virgin olive oil

1 ½ tbsp lemon juice

¼ cup orange juice

1 tsp dijon mustard

1 tsp sugar

Sea salt, freshly ground pepper to taste

Pasta:

One 10 oz / 300g smoke trout

1 cup packed baby spinach leaves

6 green onions, thinly sliced on the diagonal

½ cup fresh chervil sprigs (fresh coriander or basil is good too)

400 g fresh angel hair pasta

Toasted pine nuts

Directions:

For dressing, combine ingredients in small bowl and whisk well.

For pasta, remove skin and bones from trout and discard. Break flesh into large chunks and place in medium bowl. Add spinach, onions and ½ c fresh herbs. Add half the dressing and toss to combine.

Cook pasta in boiling salted water. Drain and toss with remaining dressing. Place pasta on plates, top with equal portions of trout mixture. Sprinkle with toasted pine nuts.