Pasta salad with hot-smoked salmon



Ingredients

♥ 400 g pasta (preferably farfalle, see tips)
♥ 1 tbsp olive oil
♥ 400 g green asparagus
♥ 100 g baby leaf salad
♥ 1 bunch fresh dill
♥ 1 cucumber
♥ 5 spring onions
♥ 1 red onion
♥ 200 g cherry tomatoes
♥ 400 g hot smoked salmon

Dressing:
♥ 3 dl light sour cream
♥ 3 tbsp mayonnaise
♥ 2 cloves garlic, pressed
♥ 2 tbsp white wine vinegar (or squeezed lemon juice)
♥ 1 tsp honey
♥ ground salt and pepper

Instructions

Cook pasta in lightly salted water according to package instructions. Rinse in cold water to cool the pasta. Mix in the olive oil so the pasta bows don’t stick together.

Gather the remaining ingredients.

Clean the asparagus with a vegetable peeler and cut them into large pieces. Place the pieces in a pot and pour over boiling water. Let the asparagus pieces simmer for about 3 minutes. Immediately drain the cooking water and place the asparagus pieces in a bowl of cold water to stop the cooking process.

Mix together the ingredients for the dressing. Season with freshly ground salt and pepper.

Chop dill. Place baby leaf salad, pasta, asparagus, dressing, and dill in a large mixing bowl.

Peel the cucumber and remove the soft core. Cut the cucumber into cubes, slice the spring onion and red onion into strips, and halve the cherry tomatoes.

Add these to the bowl and mix everything well so the dressing is evenly distributed.

Finally, fold in large pieces of hot-smoked salmon before transferring the pasta salad to a large serving platter.

Tips

♥ I used *farfalle* (bow-tie pasta) here, but other shapes of pasta can of course also be used. Note that 400 g is the dry weight before cooking.

♥ Hot-smoked salmon should be gently folded into the pasta salad at the very end so that the salmon pieces don't get too mashed.

♥ See also **Potato Salad with Hot-Smoked Salmon and Egg**.

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