

Fresh tagliatelle with smoked trout and basil

Search:

- [Pasta](#)
- [Recipes](#)

Fresh tagliatelle with smoked trout and basil

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));
```

[Tweet](#) !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);}}(document,"script","twitter-wjs");



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();
```

[Add to favorites](#)

Fresh tagliatelle with smoked trout and basil



Rate this recipe

0 people are cooking this [Count me in](#)

Looking for easy pasta recipes? Try fresh tagliatelle with smoked trout and basil.

Ingredients (serves 4)

- 50g of fresh [pasta](#)
- 150g of smoked trout
- 2 tablespoons coriander leaves, chopped
- 2 tablespoons fresh basil leaves, chopped
- Fresh lime for garnish

Dressing

- 1 clove garlic, minced
- 1 tablespoon of fish sauce
- 100ml of fresh lime juice
- 100ml brown rice vinegar
- 2 tablespoons cold pressed peanut oil
- 25g palm sugar, crushed

Method

Fresh tagliatelle with smoked trout and basil

Cook pasta in plenty of boiling water. Drain, refresh and allow to thoroughly cool (chill if desired).

Slice smoked trout into strips and combine with basil and coriander. Combine all dressing ingredients together and pour over cooled pasta. Add trout mixture and toss well before serving.

```
function displayNutrition(msg) { $('#nutrition-label-container').text(msg); $('#nutrition-label-container').fadeOut(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('#result').html(data); alert('This recipe was added to your favorites list'); }); }
```