

Quick salmon pasta with mint and lemon pesto

- 20 Ingredients
 - 5 Method Steps
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- ☐
1 tbsp finely chopped fresh flat-leaf parsley
- ☐
2 garlic cloves, crushed
- ☐
3 tsp white wine vinegar
- ☐
1 tbsp extra virgin olive oil
- ☐
1 tsp dijon mustard
- ☐
3 x 150g skinless and boneless [salmon](#) fillets
- ☐
150g snow peas, trimmed
- ☐
4 fresh lasagne sheets, cut crossways into thirds
- ☐
60g baby rocket
- ☐
2 long red chillies, seeded, finely chopped
- ☐

2 tbsp finely grated parmesan

- ☐

Lemon wedges, to serve

- **Mint pesto**

- ☐

2 1/2 cups loosely packed fresh mint leaves (see notes), plus extra sprigs to serve

- ☐

2 green onions, chopped

- ☐

2 tbsp dry-roasted cashews

- ☐

1/4 cup grated parmesan

- ☐

1 small garlic clove, chopped

- ☐

1 tsp finely grated lemon zest

- ☐

2 tbsp lemon juice

- ☐

1/3 cup extra virgin olive oil

- **Step 1**

To make the mint pesto, place mint, green onion, cashews, parmesan, garlic, lemon zest and juice in a food processor. Season with salt and pepper. Process until finely chopped. With motor operating, gradually add oil in a slow, steady stream. Continue to process until combined.

- **Step 2**
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Place parsley, garlic, vinegar, oil and mustard in a large bowl. Season with salt and pepper. Stir to combine. Add salmon. Turn to coat.

- **Step 3**

Heat a large frying pan over medium-high heat. Add salmon. Cook for 3 to 4 minutes each side, for medium, or until cooked to your liking. Transfer to a plate. Cover loosely with foil. Stand for 5 minutes to rest. Roughly flake.

- **Step 4**

Meanwhile, cook snow peas in a large saucepan of boiling salted water for 2 minutes or until bright green and just tender. Using a slotted spoon, transfer to a bowl. Refresh under cold water. Drain. Halve lengthways. Add lasagne sheets to the boiling water. Cook, stirring occasionally, for 2 to 3 minutes or until lasagne sheets are just tender. Drain.

- **Step 5**

Divide 1/3 of the lasagne sheets between four serving plates. Top with half the salmon, snow peas and rocket, and 1/3 of the pesto. Top with half the remaining lasagne sheets, the remaining salmon, snow peas and rocket, and half the remaining pesto. Top with remaining lasagne sheets and remaining pesto. Sprinkle with chilli, parmesan and extra mint. Serve with lemon wedges.
