

## **Farfalle with salmon, ruccola and cherry tomatoes**

### **Serving 4**

#### **INGREDIENTS:**

<b>350gr</b>	<b>Farfalle Barilla</b>
<b>300gr</b>	<b>Fresh Salmon fillet with skin</b>
<b>50gr</b>	<b>Ruccola</b>
<b>400gr</b>	<b>Cherry Tomatoes</b>
<b>40gr</b>	<b>Olive oil</b>
<b>basilicum</b>	
<b>pink pepper</b>	
<b>salt &amp; Pepper</b>	

#### **PREPARATIONS:**

*Start by cutting the tomatoes into 4 pieces, then add the salt&pepper, extra virgin olive oil and fresh chopped basil, put all in a bowl.*

*Take the salmon fillet with the skin and remove it with knife, trying not to cut away the flesh. Cut into pieces of 1x1 cm.*

*Start by cooking the Pasta.*

*In the meanwhile fry salmon in a pan with a little bit of olive oil for no more than 2 mins, than add salt and the pink pepper to it.*

*Add ruccola to the bowl with tomatoes and basilicum.*

*Once the pasta is ready, add it to the bowl after it was dried up.*

*Mix well and add the salmon!*

*Enjoy it!*