

## Smoked Fish Pasta

### Ingredients

- Pasta of choice
- 1/4 cup pine nuts
- 2 tablespoons extra virgin olive oil
- 1/3 cup chopped shallots or onions
- 2 cloves garlic minced
- 1/3 cup dry white wine (can substitute pasta cooking water with 1 tablespoon
- lemon juice)
- 1/4 cup cream
- 1 tablespoon lemon juice
- 2 tablespoons lemon zest, divided
- 2 tablespoons chopped fresh parsley or
- 4 ounces smoked fish, Cut into bite-sized pieces
- Freshly ground black pepper

### Method

Put the pine nuts in a single layer in a large skillet. Heat on medium heat, stirring until fragrant and lightly browned. Remove pine nuts from pan and set aside.

Start cooking the pasta.

Once the pasta is done, and before draining the pasta, scoop out one cup of the pasta cooking liquid and reserve,

Prepare the sauce:

While the pasta is cooking, prepare the sauce. In a large skillet heat olive oil on medium heat.

Add the shallots and garlic, cook for 2 minutes, then add white wine, lemon juice, and 1 Tbsp of lemon zest. Increase the heat and let boil down by half.

If you want a slightly creamy sauce, add the cream and let boil a minute more.

The sauce should be done about the same time the pasta is done. If you get done earlier with it than the pasta, take it off the heat.

Add pasta, some pasta cooking liquid, smoked fish, toasted pine nuts, parsley, zest to sauce:

Drain the pasta and add it to the skillet with the sauce.

Add back some of the pasta cooking liquid to the pasta if it is a little dry. Add the smoked fish, toasted pine nuts, parsley, and the remaining lemon zest.

Season with freshly ground black pepper.