



SMOKED RAINBOW TROUT PASTA



Pairs well with McWilliams Hanwood Estate® Riesling

Serves Four

- 2 tablespoons olive oil
- 1 medium onion, finely chopped
- 3 cloves garlic, minced
- 20 green olives, seeded and roughly chopped
- 1.5 lbs cooked and oil rubbed pasta (linguine, spaghetti, fettuccine)
- 1 cup tomato pasta sauce
- 1/2 cup white wine
- 1 teaspoon grated nutmeg
- 2 tablespoons finely grated lemon zest
- 2 cups flaked smoked River Trout, bones and skin removed
- salt & ground black pepper to taste

Heat oil in a large saucepan. Flash fry the onion and garlic. Add the olives and pasta and cook for a minute. Pour in the pasta sauce, white wine and stir to coat and heat through.

Sprinkle in the nutmeg and lemon zest. Tip in the Trout, add salt & pepper to taste and toss gently to combine.

Serve individually with a large garden salad on the side.

Recipe courtesy of Peter Howard