

# Spaghetti Salmonara

Ingredients to serve 4

One Large Onion (Chopped finely)

Some Oil

Pack of Smoked Salmon bits (100g)

3/4 Eggs

Milk

Salt and Pepper

Small pack of Frozen Peas (optional)

I pack (500g) Spaghetti (Tagliatelli also works well)

Chopped Parsley to garnish (if liked).

## Method

1. In a large Frying Pan or Wok fry the finely chopped onion in some oil until soft.
2. Meanwhile put the Spaghetti into a large pan of boiling (salted) water.
3. In a jug beat the eggs with some milk (about the same volume) and season with salt and pepper.
4. When the onion is soft add the Salmon (you may need to chop it up a bit smaller) and stir into the onions but DO NOT cook.
5. When the pasta is cooked drain and add to the onion/salmon mixture and stir well.
6. Add the egg/milk mixture and stir in – be careful not to overcook.
7. The peas can be either cooked separately or added to the pasta just before it is cooked.
8. A little grated parmesan raises this to another level

