

# Trout and Cucumber Pasta

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*This is a great way to use both fresh summer cucumber and smoked ready-cooked trout fillets. Trout, cucumber and pasta are tossed together with capers and a tangy dressing. Serve warm or cold depending on your preferences.*

## Ingredients:

250g dried pasta  
225g trout fillets, boned and skinned  
1 small cucumber  
1 tbsp. drained capers  
3 tbsp. extra-virgin olive oil  
Juice of one lemon or 2 tbsp. balsamic vinegar  
Small handful freshly chopped parsley  
Salt and pepper

## Directions:

1. Cook the pasta in boiling salted water according to packet instructions.
2. Meanwhile, whisk the olive oil and lemon juice together then stir in the capers. Add the parsley and season with salt and pepper.
3. Slice the cucumber in half then scoop out the seeds. Dice the flesh of the cucumber, then flake the trout fillets.
4. Toss the cucumber and trout with the dressing, then add the pasta and stir well.

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