



# Ingredients

- 1 lemon
- 350g dried spaghetti  
pasta
- 250g carton mascarpone
- 150g baby spinach
- 150g smoked salmon  
slices, torn into large  
piece



## Directions

### Step 1

- Use a peeler to cut wide strips of rind off the lemon then thinly slice lengthways into long thin strips.
- Juice the lemon.

### Step 2

- Pour juice and 1.25L (5 cups) water into a large saucepan. Cover.
- Bring to the boil over medium-high heat.
- Add pasta, stirring constantly, until water comes back to the boil.



## Step 3

- Reduce heat to medium.
- Cook, stirring every 2-3 minutes, for 12 minutes or until the pasta almost al dente. Add mascarpone and spinach.
- Cook, stirring, for 2 minutes or until the pasta is al dente and the mascarpone is melted.
- Remove from heat.
- Set aside for 2 minutes or until sauce thickens slightly.

## Step 4

- Stir in rind and salmon.
- Season and serve.

