

Smoked Haddock, Prawn and Mushroom Tagliatelle

Ingredients:

- Three 'rounds' or balls of dry Tagliatelle or three cups of dry pasta if you prefer (Add more or less pasta depending on how hungry you are!)
- 1 Can Campbells Condensed Mushroom Soup
- 6 Mushrooms
- 200 g Prawns, peeled
- One large fillet of Smoked Haddock
- 1 oz Butter (optional)
- 2 tbsp Olive Oil
- Seasoning to taste
- Milk - (Optional)

Method:

Place the smoked haddock in a pan, cover with water, add the butter, bring to the boil then simmer until cooked. Time will depend on thickness of fish but approx. 10 - 15 minutes

While fish is poaching slice the mushrooms and saute gently in the olive oil until soft.

Flake the cooked fish removing any skin and bones and then add to the mushrooms. Cover and leave off the heat.

Wash the fish pan and cook the pasta according to instructions then drain.

Add the mushroom soup to the fish and mushrooms along with the prawns, stir well and bring to the boil then add pasta and simmer until thoroughly heated through and prawns cooked. If mixture is too thick slowly add milk and heat through to desired consistency.

Season with salt and pepper to taste