

— creating delicious stories, at home —



Spaghettini with Poachers prosciutto, lemon and smoky barbeque sauce

Ingredients

- 60ml lemon juice
- 60ml extra virgin olive oil
- 6 tbsp smoky barbeque sauce
- 2 tbsp freshly chopped parsley
- 12 slices Poachers lamb prosciutto
- 1 tbsp grated lemon zest
- 250g rocket leaves, shredded
- 400g good quality dried thing spaghettini
- freshly grated parmesan

Method

Whisk lemon juice, olive oil, smoky barbeque sauce and a pinch of salt and pepper in a bowl to blend. Place the lamb prosciutto, fresh parsley, lemon zest and rocket leaves in a bowl and toss to combine. Bring a large saucepan of salted water to the boil. Add spaghettini and cook until al dente. Drain and add to prosciutto and rocket. Pour the 'dressing' over and toss to combine. Serve immediately transferred to a large serving dish or divided among 4 bowls. Garnish with fresh parmesan to taste.

Serves 4

