

Leeks Tossed in Butter with Chestnuts, Black Pepper and Streaky Bacon

Ingredients

400g of leeks sliced
50g unsalted butter
100g smoked streaky bacon lardons
200g chestnuts roughly chopped
Salt and cracked black pepper

Serves 4

Prep 10 minutes / Cook 10 minutes

Cost £4.50 (for four)



Method

1. Heat a medium sized frying pan then add the butter and lardons. Cook until the lardons start to release some fat, turn up the heat and cook the lardons until they start to colour, about 5 minutes
2. Add the chestnuts and leeks. Cook for a further 5 minutes
3. Season with salt and plenty of black pepper and then serve