

Spaghetti with Leeks, Peas, Bacon and Lemon

Ingredients

400g dried spaghetti
40g butter
150g bacon lardons
200g leeks finely chopped
400ml crème fraise
100g cooked peas
Juice and zest of one lemon
Salt and cracked black pepper
Small bunch of chopped flat leaf parsley
50g Parmesan for grating

Serves 4

Prep 15 minutes / Cook 15 minutes

Cost £4.50 (for four)



Method

1. Bring a medium pan of salted water to the boil, add the spaghetti and cook accordingly to the packet instructions
2. In the meantime, fry the bacon in a medium sized pan over a low heat until the fat releases from the bacon. Turn up the heat so that the bacon starts to colour, about 5 minutes. Then add the leeks and cook for a further 5 minutes
3. Add the crème fraise and cook until it starts to bubble and reduce slightly
4. By now your pasta should be cooked. Drain and set aside
5. Add the lemon juice and zest to your sauce
6. Season with salt and pepper and add the chopped parsley
7. Toss the pasta in the sauce, serve in bowls and sprinkle with Parmesan